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Mrs A. Scobey Rogers

March 11. 1920.

Mrs. Wilson's Cook Book

By

MRS. W. H. (BETTY LYLES) WILSON

A Complete Collection of Original Recipes and Useful Household Information

ILLUSTRATED

(THIRD EDITION)

FOSTER & PARKES COMPANY
Nashville, Tenn.
1916

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MRS. W. H. (BETTY LYLES) WILSON
1914

Van Schaick.

This little book I dedicate to my daughter, Mary, who has inherited my love for the work. She began decorating cakes at the age of three and since that time has been able to make any flower without practice.

In offering my recipes to the public I give unreservedly my highest and best knowledge of the art. I do not claim originality for all of the recipes. My friends will recognize their own contributions; but I can conscientiously recommend them, having thoroughly tested their merits.

MRS. W. H. (BETTY LYLES) WILSON.

MARY WILSON DECORATING A CAKE.

INTRODUCTORY INSTRUCTIONS.

Mark Twain says: "We eat to live and not live to eat."

The gospel of good cooking needs many evangelists. In the outset I want to tell you its foundation stone. It is this: to make real good things you must make them of real good things.

Poor cooking can spoil the best material, but not even the best cooking can make things that are initially bad, good.

It cannot redeem soured fruit, wilted vegetables, stringy blue meat, scrawny fowls nor milk and butter below grade. Neither can it freshen aged eggs, lighten clammy flour nor add one jot or tittle to third-rate flavoring.

This ought to go without saying, but I find people hugging the idea that anything will do to cook, if you only know how. This is the point of wisdom—to buy and cook only the best; not always the most expensive—sirloin and porterhouse steaks are always high, but the same prime animal that supplies these cuts supplies other less expensive cuts of a good quality for their grade—always be sure that whatever you get is the best. It is better to have good bread than poor cake—you can never make good cake out of stale eggs, inferior flour and bad butter; you can never make good biscuit or light rolls out of clammy flour—so you see the gospel of good buying precludes the gospel of good cooking.

Economy is a leading aim with me, therefore I warn all housekeepers against the extravagance of buying unfit things.

There is another point: The wisest of us cannot improve on nature; the closer we keep to her actual flavors the better food we serve. Of course we can combine flavors, thereby giving the species of variety.

Dish gravy or pan gravy well served cannot be improved upon—this for roasts of course. Broiled things—fish, mutton and so on—need sauces rich and smooth, and as you love your kind, let them never taste of the rancid fat, the uncooked flour nor the milk that went into their making.

The fat we use in cooking should be one of the most important considerations.

HINTS TO THE HOUSEKEEPERS.

Clean up the kitchen as you go along. Wash and dry all utensils as soon as you are through using them. The dishes that must be left, stack in a large enamel bucket, either in cold or warm water. The bucket takes up less room and dishes are better covered with water.

Never put greasy spoons, knives or forks around on stove or table; have saucer to lay them in.

All dough and egg dishes must be soaked in cold water as hot water cooks the egg or flour on them.

Save all the paper bags that come to you for putting over fruit jars.

Light bread, cracker dust and biscuit for bread crumbs. Light bread is preferable. Let stand in warmer or oven until dry and grind. Keep in closed glass jars.

Eggs for crumbing are beaten enough to mix yolk and whites well and add water or milk, two tablespoons of liquid to each egg.

Larding is drawing small pieces of salt pork through the surface of lean meat. Trussing is shaping fowls for baking or boiling.

Boning is freeing the flesh from the bone, leaving meat whole.

Never add all the sugar to eggs at one time; it should be put in a little at a time.

To whip cream, put pan over another pan filled with crushed ice.

Always dip molds in ice water before putting in jelly.

Orange peeling burned on stove for disagreeable odors.

Kerosene will surely drive away ants. Brush around rollers of refrigerators and kitchen furniture with the kerosene.

SUGGESTIONS.

Never take time to grate chocolate. Put the desired quantity in a granite or porcelain saucepan and set in a vessel of hot water until melted.

To prevent eggs from breaking: When boiling eggs the white often comes through shell and spoils the taste of the egg. This may be prevented if a tablespoon of salt is added to water before boiling.

Removing stains from aluminum: Discolorations of aluminum utensils may be removed by using four tablespoons of oxalic acid crystals in a gallon of water, boiling not more than five minutes. Before using, wash with clean hot water and soap.

When cooking very sour fruit, such as cherries or cranberries, if you add a little salt to each quart it will take only about half as much sugar.

When cutting fresh bread, dip knife in hot water.

If grease is spilled on kitchen floor, cold water should be poured on immediately. The water will harden grease and prevent it from soaking into floor. It may then be scraped up with knife.

To prevent flies from entering a house, brush screen doors with kerosene.

Sprinkle the cellar often with chloride of lime and it will be kept free from rats.

Never keep bread and cake in same box, as the cake loses its flavor and tastes like bread. To keep cake fresh keep a small apple in cake box.

FRENCH WORDS IN COOKING.

Au gratin: Dishes prepared with sauce and crumbs and baked.

Bisque: A white soup made of shell fish.

To Blanch: To place any article on fire till it boils then plunge in cold water. To remove the skin by immersing in boiling water.

Consomme: Clear soup or bouillon boiled down very rich.

Croustades: Fried forms of bread to serve minces or other meats upon.

Entree: A small dish usually served between the courses at dinner.

Fondant: Sugar boiled and beaten to a creamy paste.

Ragout: A rich, brown stew with mushrooms and vegetables, etc.

Rissole: Rich mince of meat or fish rolled in thin pastry and fried.

Roux: A cooked mixture of butter and flour for thickening soups and stews.

Souffle: A very light, much whipped up pudding or omelet.

Timbale: A sort of pie in a mold.

To test fat, when it begins to smoke drop in slices of Irish potato; when it sinks it is not hot enough, when it does not sink at all but browns in a minute the fat is ready for crumbed articles, such as croquettes. It can be clarified with raw pieces of potato. Heat the fat gradually until the potato browns.

Boiling is allowing the article to be cooked in water after it has reached the boiling point.

Steaming is cooking by exposing the food to steam.

Stewing is boilng the food in a small quantity of water.

Baking is cooking food inside the oven.

Broiling is quickly searing or browning the food before the cooking begins in order to shut in the juices.

Fricaseeing is sauting food, then stewing.

Sauting is frying in a small quantity of fat, cooking food on one side and then the other.

Frying is cooking food by immersing in hot fat.

1 level teaspoon baking powder to 1 level cup of flour.
1 level teaspoon cream of tartar to 1 cup of flour.
½ teaspoon of soda to one cup of flour.
1 teaspoon of soda to one cup of molasses.
2 heaping tablespoons of cornstarch to 1 qt. of milk.
1½ oz. gelatin to 1 qt. of liquid.

WEIGHTS AND MEASURES.

One egg weighs 2 ounces; six whites, 6 ounces.

2 cups lard make 1 pound.
2 cups butter make 1 pound.
4 cups pastry flour make one pound.
3⅞ cups entire wheat flour make 1 pound.
4½ cups Graham flour make 1 pound.
4 1-3 cups rye flour make 1 pound.
2 2-3 cups cornmeal make 1 pound.
4 1-3 cups coffee make 1 pound.
2 cups granulated sugar make 1 pound.
2 2-3 cups powdered sugar make 1 pound.
3½ cups confectioner's sugar make 1 pound.
2 2-3 cups brown sugar make 1 pound.
2 cups chopped meat make 1 pound.
1⅞ cups rice make 1 pound.
2 cups raisins (packed) make 1 pound.
2¼ cups currants make 1 pound.
2 cups stale bread crumbs make 1 pound.
8 large eggs make 1 pound.
2 tablespoons butter make 1 ounce.
4 tablespoons flour make 1 ounce.
6 tablespoons baking powder make half ounce.
3 teaspoons make one tablespoon.
16 spoons dry ingredients make 1 cup.

TABLE OF AVERAGE COSTS USED IN COOKING.

1 cup flour or meal	$0.01	1 qt. milkman's cream	.25
1 cup sugar	.06	1 qt. Deerfoot cream	.60
1 cup butter	.17	1 box gelatine	.16
1 egg	.03	1 lemon	.02
1 cup molasses	.04	1 orange	.03
1 cup milk	.02	1 lb. raisins	.18
1 tablespoon wine	.02	1 lb. currants	.10
1 tablespoon brandy	.04	1 lb. citron	.18
1 teaspoon vanilla	.02	1 lb. crackers	.10
1 teaspoon spice	.02	1 lb. tapioca	.07
1 teaspoon soda and 2 teaspoons cream of tartar	.02	1 lb. rice	.09
		1 lb. macaroni	.18
		1 lb. spaghetti	.16
Butter size of an egg	.03	1 lb. cornstarch	.10
1 tablespoon olive oil	.02	1 can tomatoes	.15
2 tablespoons coffee	.05	1 can salmon	.18
2 tablespoons tea	.01	1 can lobster	.15

CEREALS.

Add cereals slowly to boiling salted water. See that the water does not stop boiling. Boil 10 minutes to break the cellulose. Cook over hot water from 1 to 4 hours. Some require even longer. Fireless cooker is the best way to cook breakfast oats. If eaten with nuts, dates, figs, etc., cereals are masticated and the food value improved.

OATMEAL AND CRACKED WHEAT.

Have 3 cups water boiling. Pour into this slowly so as not to stop motion of water 1 cup oatmeal, 1 teaspoon salt. Cook for 15 minutes, and then put over steam and let cook slowly for 3 or 4 hours.

For fireless cooker, put on fire and while cooking heat stone, put in cooker and let remain all night. It will be delicious for breakfast.

FARINA.

1 cup farina. 4 cups liquid.

Cook half hour. Serve with cream and sugar.

CORN MEAL MUSH.

4 cups boiling water. 1 teaspoon salt.
1 cup corn meal.

Boil 10 minutes, stirring constantly, then longer in double boiler.

STEAMED RICE.

2 cups boiling water. 1 cup rice.
2 teaspoons salt.

Pick and wash well. Put rice and water into vessel, cook until rice is soft, about one hour.

HOMINY.

3 cups liquid to one cup hominy. Cook slowly for several hours.

GRITS.

Wash and pick carefully.

2 cups grits. Salt to taste.
3 cups water.

Cook in boiling water for 1 hour.

EGGS.

BOILED EGGS.

Boil 25 to 30 minutes.
Hard cooked eggs.
1 pt. boiling water to an egg.

Put egg carefully in boiling water, cover and let stand on back of range 45 minutes. If soft cooked allow six minutes.

POACHED EGGS.

Break one egg at a time in a shallow sauce pan of hot salted water, allowing one teaspoonful of salt to a pint of water. Cook until the white is firm. Lift out carefully with skeleton spoon, sprinkle with pepper and salt and a bit of butter on each egg. Serve in warm platter. Eggs must be very fresh to poach nicely.

SCRAMBLED EGGS NO. 1.

Put two tablespoons butter in sauce pan. Break six eggs into a bowl. When butter has melted pour in the eggs Stir from bottom and cook until eggs are creamy. Season with salt and pepper.

SCRAMBLED EGGS NO. 2.

Break 4 eggs into bowl, 1 spoon butter, 1-2 cup rich milk or water, salt and pepper. Beat eggs, add liquid and seasoning. Turn into hot saucepan with the butter melted. Stir until set. Serve on platter or on toast. Any chopped cold meat may be added to this before cooking, or served with it when ready for table.

SHIRRED EGGS.

Butter shirred egg dishes. Break one or two eggs in each dish, sprinkle with salt and pepper. Run in oven to cook. When nearly cooked put a small piece of butter on each egg. Serve in the dishes in which they are cooked.

SAUTED EGGS.

Put tablespoon butter in sauce pan, when melted break one egg at a time. Don't let butter brown. If eggs are to be cooked on both sides turn with spatula and cook through. Nice to serve with boiled ham or bacon. If to be served this way cook meat first and keep on warm platter. Cook eggs in same pan in drippings from the meat.

EGG NESTS.

Have ready pretty rounds of buttered toast, one egg for each piece of toast. Separate eggs carefully, keeping yolks in shape and each in a small butter plate. Beat whites stiff with pinch of salt. Pile on bread to form nest, leaving a place in center for the yolks. Slide this into the nest of white. Season with a bit of butter, pepper and salt. Cook in oven until set. Serve on individual plates garnished with parsley. Crisp bacon is nice to serve with this.

BAKED EGGS NO. 1.

There are pretty shapes on the market now for eggs. Some heart, round, and some are fluted. If you haven't the shapes, break the eggs into the fluted muffin rings, brushing each with melted butter. Run in oven and cook to the consistency desired. Place on toast cut to fit the shape of egg. Garnish with crisp pieces of bacon and a sprig of water cress. It would be nice to put spoon of cream sauce on each egg.

BAKED EGGS NO. 2.

Break one half doz. eggs into baking dish, sprinkle with cheese. Pour over them I cup cream sauce, sprinkle top with buttered bread crumbs, sprinkle again with cheese and cook twenty minutes.

CODDLED EGGS.

Good for children and sick people.

Break one egg into porcelain cup. Pour over this enough boiling water to cover well. Let stand covered until white is set. Drain off water and serve seasoned to taste—in cup or slide on buttered toasted squares of bread.

DAISY EGGS.

Separate the whites and yolks of 6 hard boiled eggs. Save the whites of 2 to cut into strips for daisies. Make 1 pint of white sauce. Have 1 cup of fresh buttered bread crumbs ready. While warm run whites through ricer, and then yolks, keep separate. Add whites to sauce, put alternate layers of sauce, yolks, and sprinkle with crumbs. Cover the top with crumbs, yolks and bits of butter. With strips of white form daisies with yellow for centers. Run into stove and let season for 10 or 15 minutes. It will be best to decorate after taken from stove.

These can be made in ramekins with daisy on top of each one. When ready to serve garnish with parsley and serve on plate with narrow strips of bread toasted. Good with fish or can be used as entree.

These same eggs may be used for breakfast on toast. Put sauce on bread and sprinkle yolks on top.

DRESSED EGGS.

Cut hard boiled eggs in halves, remove yolk—season with salt, pepper, a little made mustard, grated onion to taste. Celery salt is also nice. Roll in balls and put back into the halves of whites.

Nice for picnic lunch, twisted in tissue or wax paper. A pretty dish served on lettuce.

Season yolks highly in same way, press back into whites to form an egg. Roll this in ground ham mixed with an egg and bread crumbs. Form as croquette and fry in fat.

HARD BOILED EGGS WITH WHITE SAUCE.

Hard boil eggs. Peel carefully and cut in halves. Have ready 1 pint of white sauce. Cover the eggs in baking dish with white sauce seasoned highly—a little grated onion if liked—grated cheese may be sprinkled over top. Run in stove to season.

CREOLE EGGS.

Cook eggs as above—run through ricer and put alternate layers of egg and Creole sauce. Sprinkle top with buttered bread crumbs and bake brown in stove.

Hard cooked eggs are nice served whole with hot creole sauce. Garnish dish with parsely.

CREOLE SAUCE.

1 can tomato soup.
1 green pepper.
½ small onion.
1 stick celery if desired.
1 tablespoon flour.
2 tablespoons butter.

Put butter in hot spider, add onion, when brown add flour and pepper, then soup. Cook until thick. Season highly with salt and pepper. It is best to let pepper stand in boiling water ten minutes to soften before cutting fine.

POACHED EGGS WITH CELERY.

2 cups celery.
4 eggs.
4 pieces toasted bread.
1 cup cream sauce.

Cut celery in half-inch pieces, cook until tender in salted water. Have toast ready, dip in hot, salted water or milk for an instant, spread lightly with butter, while eggs are cooking. Drain celery put into white sauce, spread on bread and put an egg on top of each piece. (Have a little salt in the water or milk in which the bread is dipped).

PUFFY OMELET.

4 eggs, beaten separately.
2 tablespoons water.
1 tablespoon butter.
Salt and pepper to taste.

Beat yolks light, add water and seasoning. (A pinch of baking powder added to yolks will keep omelet from falling.) Fold this into the well-beaten whites. Have butter melted in sauce pan. Run into hot oven, cook until eggs are set. Grated cheese can be sprinkled between when folded for platter. Always cut edges when ready to fold. This omelet may be served in a variety of ways. Minced bacon can be put between folds, garnished with parsley and thin slices of ham.

Mushrooms can be used for garnish, also oysters. Macaroni in short pieces may be served around omelet with tomato sauce.

EGG SOUFFLE.

1 pt. milk.
1 kitchen spoon flour.
1 tablespoon butter.

Cream butter and flour and put in milk, cook until thick. When cool, add beaten yolks of 5 eggs, then add well beaten whites; cook inside stove in pan of water.

FRENCH OMELET.

3 eggs.
1 teaspoon lemon juice.
3 tablespoons water.
1 tablepsoon butter.
1 scant teaspoon sugar.
Dash salt.

Beat yolks *very light,* add liquid and seasoning. Fold into well beaten whites. Put butter into saucepan, brush sides with butter also. Cook slowly until brown, moving pan all the time. Cut edge with knife when ready to fold. Serve on oblong dish garnished with parsley and small sausage balls.

EGGS AND BACON WITH CREAM SAUCE.

French Style.

6 slices of bacon.
1 cup milk.
6 hard-boiled eggs.
1 tablespoon butter.
½ teaspoon flour.
Dash of cayenne.

Make sauce with butter milk and flour. Cook bacon crisp, cut eggs in half, pour sauce over just before serving.

COCKTAILS.

Cocktails are served at the beginning of a dinner or luncheon. They are usually made by combining two kinds of fruits or meat and vegetables. The fruit cocktails are served in the fruit pieces—sometimes with a little wine over fruit.

Meat cocktails are served in sauces to suit the taste. Sauces are on sale already prepared.

OYSTER COCKTAIL.

½ dozen blue points in cocktail glasses, surrounded with ice. Pour over each 3 tablespoons tomato catsup, 1 tablespoon lemon juice, 1 tablespoon strained tomato juice, ½ teaspoon Worcestershire sauce, 1 drop tabasco.

Mushroom and sweetbread served in tomato cocktail sauce.

Crab meat served in same way.

Lobster in tomato sauce with slice of lemon.

FRUIT COCKTAILS.

1 qt. strawberries. 1 qt. sugar.

Wash and cap berries, sprinkle over sugar, let stand an hour; mash fine, put in cocktail glasses, serve with one spoon pineapple sherbet colored green.

Cut balls from melon with vegetable scoop. Fill half cantaloupe, cut in points.

Pink raspberries in claret sirup.

Grapefruit in small pieces with marischino cherries and sirup. A little sherry makes it better.

SUGGESTIONS FOR FIRST COURSE.

Large strawberries stuffed with little strips of pineapple. Cut with sharp knife a cavity in the stem end of a large berry. Put in the pineapple and roll in coarse granulated sugar. Place 6 or 7 on pretty curly lettuce and serve.

Green grapes served in tiny baskets lined with grape leaves.

One ring pineapple served on lettuce leaf with grapes or cherries in center.

Stuff olives with Neufchatel cheese, put on small rounds of toasted bread and lay the red pimento taken from cavity around as a border.

Orange basket filled with meat of orange and some other fruit.

SOUPS.

Soups are divided into two classes—soups with stock and soups without stock.

Beef is usually the foundation of brown stock. Bits of ham, bacon and veal can be used, also the bones of fowls. Meat, bone and fat make good stock.

White stock is made from chicken, fish or any light colored meat. The meat must be taken from the bone, let stand in cold water, heat slowly, and when it reaches the simmering point, let stay there for several hours, never allowing it to boil.

Use white of eggs to clarify stock, one egg to one quart. Let heat with stock and stand on stove ten minutes before straining.

BROWN STOCK.

3 pounds meat.
3 pepper corns.
1 bay leaf.
1 sprig parsley.
1 teaspoon salt.
2 quarts cold water.
3 cloves.
1 teaspoon thyme.
1 pt. chopped vegetables.

Cut meat in small pieces. Let stand in the cold water one hour, in the kettle ready for cooking. Take out a few pieces of the meat, put on spider with melted butter or fat from meat and let brown. Add to the above and let simmer four hours. Add seasonings and vegetables and let simmer another hour. When cold the grease will rise to the surface; take off when ready for use. The stock forms a jelly-like substance.

WHITE STOCK.

1 large chicken.
1 teaspoon salt.
1 onion.
2 qts. water.
½ cup celery, chopped fine.

Cut chicken into pieces, put in the two quarts of water, add salt and let simmer for several hours, or until perfectly cooked. Add celery and onion and simmer one-half hour

longer. Strain and it is ready for use. The meat can be used for salad, hash or creamed chicken.

The fireless cooker is a great help in making stocks, soups and all meats that require long cooking.

BOUILLON.

Bouillon is brown soup stock clarified and served in bouillon cups.

CONSOMME.

Consomme is a combination of two stocks clarified.

CHICKEN SOUP.

When cooking chicken for salad use stock for soup. Add to one quart of white stock one-half cup of rice, a little onion. Season highly and serve with brown toast.

OYSTER SOUP.

1 pt. oysters.
1 pt. white sauce.
1 pt. sweet milk.

Make sauce; add milk. Put into this a little grated onion and celery, not enough to tell what it is. When well blended add oysters and let stand on stove until oysters curl, which will require only a few minutes after they become heated. Serve hot with toasted small butter crackers.

OYSTER BISQUE.

½ pt. celery.
1 pt. oysters.
1 tablespoon flour.
1 pt. water.
1 qt. milk.
1 tablespoon butter.
Salt and pepper to taste.

Chop celery fine and boil one-half hour in pint of water. Cut oysters fine and cook ten minutes in their own liquor. Rub flour and butter together in double boiler. Add quart of milk gradually. Add celery and oysters to milk. Season and cook twenty minutes. Strain. Serve in bouillon cups with one spoon whipped cream on each cup.

OXTAIL SOUP.

1 oxtail.
1 lb. lean beef.
4 carrots.
3 onions.
4 qts. of water.
Thyme, parsley, pepper and salt.

Cut tail at joints. Fry brown in good fat. Fry onion and two carrots sliced in drippings. Put all in soup kettle with water and beef cut in pieces. Grate the other carrots over them. Cook slowly for four hours. Thicken with brown flour mixed with a little water. Strain and serve with crisp crackers.

CREAM SOUPS.

A NICE FOUNDATION FOR ALL CREAM SOUPS.

I find this the most satisfactory way to make any kind of cream soups. Use the following proportions:

1 pt. sweet milk.
1 heaping tablespoon flour.
2 tablespoons butter.

Melt butter in double boiler. Add flour and blend well. Then add milk, a little at the time. Stir constantly until thick and there is no raw taste of flour.

CREAM OF POTATO SOUP.

1 pt. sweet milk.
1 cup creamed Irish potatoes.
1 pt. cream sauce.
1 small onion, grated.
1 stalk celery, cut fine.
2 yolks of eggs.

Have sauce warm and add potatoes while warm. When thoroughly blended add milk, onion, celery, and just before serving add the beaten yolks of the eggs.

CREAM OF CELERY SOUP.

One large stalk of celery cut in small pieces. Cook until tender, in salt water, using two pints. When perfectly done run through colander. Add to the white sauce with a little grated onion and seasoning.

PEA SOUP.

Drain liquor from one can of peas, cook the peas in two pints of cold water or chicken stock twenty minutes. Press through sieve. Add to the cream sauce. A little onion flavors nicely. Serve with one spoon of whipped cream.

ALMOND BISQUE.

2 pts. milk.
½ pt. blanched almonds, browned and ground.
1 heaping spoon flour.
1 tablespoon butter.

Cook butter, flour and milk until thick. Add almonds while fresh and warm. Serve with whipped cream on each cup.

CREAM OF SPHAGHETTI.

1 cup spaghetti, small pieces.
3 cups white stock.
½ onion, grated fine.
1 pt. cream sauce.

Cook spaghetti in boiling, salted water. Drain off water and add heated stock. Gradually add one pint of cream sauce. Season, and, if desired, add the beaten yolk of two eggs or serve with one hard-boiled yolk in each bowl.

CREAM OF TOMATO SOUP.

1 qt. can of tomatoes.
1 cup water.
1 pt. cream sauce.
1 pt. milk.

Turn tomatoes into spider. Stew with one cup of water until soft enough to mash through strainer. Add one scant teaspoon of soda to tomatoes before taking from fire. Have cream sauce ready. Add cup of milk to sauce and then tomatoes. Stir until well blended. Serve with cracker dust. The water can be left out of tomatoes if they have plenty of liquid.

CREAM OF ASPARAGUS SOUP.

1 can asparagus.
2 pts. water or white stock.
1 pt. cream sauce.

Cook asparagus in water ten minutes. Before putting asparagus in water, with scissors cut the tiny flowers from tips; save to put in soup when ready to serve. Press asparagus through sieve. Add to the warm sauce. Add a little grated onion if liked. When well blended, seasoned and ready to serve, add the flowers in each bowl of soup. Whipped cream is nice to put in soup just as it goes to the table. Sprinkle with tiny bits of parsley.

VEGETABLE SOUP.

1 qt. stock.
1 cup tomatoes.
½ cup Irish potatoes.
½ cup celery.
1 onion.
½ cup rice.
4 pods okra.
1 cup cabbage.
1 carrot.

Chop all vegetables together. Add to heated stock and cook until well done. If you haven't stock, cook one soup bone until tender and add water. This makes a meal with bread and butter and light dessert.

CHICKEN GUMBO.

1 chicken.
1 doz. pods okra.
3 ears corn.
1 onion.
3 qts. water.
6 large tomatoes.
2 Irish potatoes.

Cut chicken ready to fry. Put four slices of bacon in spider and fry out the grease. Lift out bacon, dredge chicken with flour and saute in bacon grease. Pour over chicken one quart of boiling water and cook until it falls from bone. While chicken is cooking put on vegetables with two quarts of water and cook until done. When chicken is ready, cut fine and add with liquor to the vegetables. Thicken, season and serve.

CHOWDER.

FISH CHOWDER.

3 slices salt pork.
6 small Irish potatoes.
4 small onions.
2 lbs. fish (cod or haddock.)
1 qt. can tomatoes.
Salt and pepper.

Cut pork into dice and fry crisp and brown. Turn into kettle. Cut potatoes and put in also half of onion, cut fine. Lay the pieces of fresh fish (cod or haddock) in kettle and put rest of onion over it. Season well and pour over just enough water to cover fish. Pour over all the can of tomatoes and cover closely. Cook until potatoes are done. Add to this two quarts of milk and let it scald well again. Serve with tomato catsup. Clam and oyster chowder can be made the same way, adding oysters and clams just before serving. Cook juice with vegetables.

GARNISHES FOR SOUPS.

Grind chicken, fish or oysters fine. Add white of one egg. Work with fork until smooth. Add a little cream. Season. Roll into little balls and poach in boiling water. Drop in soup before sending to the table.

NOODLES.

1 egg. Flour to make dough.
½ teaspon salt.

Roll thin. Cut in very narrow strips with sharp knife. Drop in boiling water. Cook twenty minutes. Drain and add to soup.

Yolks of eggs hard boiled, sliced or run through ricer makes a pretty garnish for yellow soups. Lemon sliced thin looks pretty and suits some soups.

BREAD TO SERVE WITH SOUPS.

CROUTONS.

Small squares of light bread, either fried or toasted in melted butter.

BREAD STICKS.

Cut very thin sticks out of stale light bread. Brush with butter and toast light brown. Serve six or eight or tie together in bunches.

BEATEN BISCUIT STICKS.

Roll out beaten biscuit dough. Cut into sticks and bake in oven.

BREAD CHIPS.

Cut slices of light bread with small, round cutter. Cut out thin rounds and toast brown after being brushed with melted butter. Serve at least six to one person.

TOASTED CRACKERS.

Brush with butter. Put in oven to get crisp and lightly colored. Serve hot.

CRACKER DUST.

Grind crackers into dust. Run in oven to freshen. Serve in dish with silver spoon.

FISH AND OYSTERS.

FISH.

Fish should be eaten when fresh and in season. The freshness may be determined by the firmness of the flesh. The eyes and gills should be bright. When frozen stand in cold water to thaw before cooking.

TO BOIL FISH.

Cover in hot water or pin in a linen cloth. Cook until tender. One tablespoon of vinegar and one teaspoon of salt to every quart of water helps to bleach and season fish. When done lift out carefully. Serve with drawn butter sauce, egg sauce, Hollandaise or Creole sauce. Garnish with parsley and hard-boiled eggs. Serve cold with tartar sauce.

TO BAKE FISH.

Stuff fish with a bread stuffing. Sew with trussing needle; wrap string several times around fish. Rub fish with butter, dredge with flour, place in pan. Add little water and bits of butter. Baste often. When done place on platter. Garnish with parsley and slices of lemon. Serve with cucumber and egg sauce.

TO BROIL FISH.

Split fish. Lay it skin down on oiled paper in baking pan. Season with salt and pepper. Dredge with flour. Cook on grate in hot oven. Serve with melted butter, chopped parsley and lemon. Garnish with water cress.

FISH AU GRATIN.

1 cup white sauce. ½ cup Sherry wine.
3 lbs. fish.

Boil fish until tender. Pull to pieces and take out all dark parts and bones. Put in baking dish. Pour over wine and the white sauce. Cover top with buttered bread crumbs. Run in oven to bake.

SAUTED FISH.

Cut fish cross-ways into nice size for frying. Season with pepper and salt and dip into meal. Put into spider crisco or pork drippings. When hot put in fish. Cook on one side. Turn and cook to a nice brown. Serve with corn-bread sticks.

SALT MACKEREL.

Soak fish over night in cold water. Stew fifteen minutes in enough water to cover with one teaspoon of vinegar. Serve hot with melted butter and lemon.

FISH PUDDING.

2 lbs. red snapper. Grated onion to taste.
2 eggs. 1 pt. white sauce.

Cook fish until tender and well done in water with a little salt. After it is taken from the fire pull apart and take out all small bones. Mash well. To this add white sauce, onion and two eggs, beaten together very light. Grease border mold and put fish in. Steam this in pan of hot water for forty minutes and do not let water boil. Put inside the oven with oil paper on top. Serve with white sauce on platter of lettuce leaves. Garnish with potato roses and slices of lemon dipped in parsley. Fill center with potato balls.

Salmon pudding can be made the same way, using canned salmon. It is pretty and delicious.

SHELL FISH.

OYSTERS ON HALF SHELL.

Place six oysters in deep, clean half shells. Put in plate of crushed ice with half a lemon in center. Serve with pepper, salt and wafers.

TO BROIL OYSTERS.

Wash and wipe large oysters. Brush with butter, pepper and salt after placing in pan. Run under flame and broil until oysters curl. Serve with horse radish or lemon sauce.

PANNED OR DEVILED OYSTERS.

2 tablespoons butter. Pepper and salt.
2 doz. oysters.

Wash, wipe and dry oysters. Put butter in spider. When melted put in oysters. Dust with pepper and salt. Cook until oysters curl. Serve on buttered toast. Deviled oysters just the same, with one spoon of Worcestershire sauce and dash of red pepper.

TO FRY OYSTERS.

Wash, wipe and dry large oysters. Sprinkle with salt and pepper. Dip in meal and fry in hot fat. Use cracker dust and yolk of egg if preferred.

Oysters rolled in sausage and fried brown.

Roll oyster in thin slices of bacon and fry. Serve on oblong pieces of toast. (Pigs in blankets.)

SCALLOPED OYSTERS.

1 pt. oysters. 1 cup bread crumbs.
1 cup cream sauce.

Wash and drain oysters. Put in baking dish one layer of oysters. Spread with sauce. Sprinkle with bread crumbs and another layer of oysters and so on until all is used. Sprinkle the top with crumbs and bits of butter. Run in oven to cook and brown. Serve hot.

SCALLOPED OYSTERS IN TOMATO SAUCE.

1 pt. oysters. ½ cup white sauce.
1 scant cup tomato juice.

Make white sauce. Add tomato and season to taste. Add a little minced green pepper. Put in baking dish in alternate layers of oysters and tomato sauce, adding a little cracker dust. Run in oven and bake twenty minutes.

DEVILED CRABS.

Open boiled crabs, removing body from shell. Remove gills and all uneatable parts. Pick out all white meat from claws and body. Use the good part of the inside. Chop fine. Season with butter, lemon juice and a little French mustard. Clean shells and serve in same. Garnish with parsley.

LOBSTER.

Boil lobster in salt water twenty minutes or longer if size requires. When cold remove body from shell. Take out all uneatable parts. It can be creamed, scalloped or cooked like oysters and fish.

LOBSTER A LA NEWBURG.

1 large lobster.
1 pt. white sauce.
Yolks 2 eggs.
½ cup wine.
1 can button mushrooms.
½ lb. pecans.

When lobster is cooked and cold cut in small pieces. Have white sauce in double boiler, with eggs added to sauce, mushrooms sauted in butter. Put lobster in sauce with mushrooms. Add wine. Season highly, with nuts added last. Serve in toasted bread cups.

CLAMS.

Clams are served as oysters.

BOILED CLAMS.

Clams can be boiled or roasted until they open. Take from shells. Season with pepper and salt. Cook ten minutes. Serve hot.

Broil clams as you would oysters.

CRABS.

Crabs must be put on the fire in cold water. Heat gradually and boil one-half hour.

ENTREES.

Entrees usually make a course at dinner or luncheon. Sometimes they are brought in with the third course. Any creamed meat or vegetable may be used as an entree. Egg or cheese souffle makes a nice entree served with delicate wafers.

CHEESE SOUFFLE.

2 tablespoons butter.
3 eggs.
½ teaspoon salt.
3 tablespoons flour.
¾ cup milk.
Cayenne.
1 cup grated cheese.

Put the butter into a saucepan and when hot add the flour and stir until smooth. Add the milk and seasoning. Cook two minutes. Remove to back of stove and add the well-beaten yolks and cheese. Stir until cheese melts. Set away to cool. Add the whites of eggs, beaten stiff, then turn into buttered ramekins. Bake. Serve immediately with wafers.

SWEETBREAD ENTREE.

Put sweetbreads in cold water. Remove membranes. Put in boiling water with salt and tablespoon of lemon juice. Cook twenty minutes, or until tender. Drain and put in cold water with lemon juice again. To fry, roll in egg and bread crumbs and fry in deep fat. Serve on toast garnished with lemon wheels.

CREAMED SWEETBREADS.

Cut in pieces. Put in white sauce. Serve in ramekins or bread cups. Garnish with parsley. Add peas to the above and serve the same way.

GOOD ENTREE.

1 pt. white sauce.
1 cup chopped cold chicken.
½ cup tomatoes, peeled and cut fine.
½ teaspoon grated onion.
1 small can button mushrooms sauted in butter.
½ cup pecan meats.

Mix lightly in sauce and serve hot in ramekins. Garnish with water cress and serve with salted wafers.

BROILED SWEETBREADS.

Rub with soft butter, salt and pepper and broil ten minutes. Serve on oblong pieces of buttered toast. Lemon sauce.

CREAMED OYSTERS WITH GREEN PEPPER.

1 pt. small oysters.
1 pt. cream sauce.
1 green pepper, chopped fine after standing in scalding water 10 minutes.
1 tomato, cut fine and drained.
½ teaspoon grated onion.
1 stalk celery, cut very fine.

Add oysters to hot sauce, also onion, tomato and pepper. Serve in one dozen toasted crustards garnished with parsley and served with cheese straws.

MUSHROOMS.

Remove stem. Wash, peel caps and break in pieces. Saute in melted butter. While hot season with salt and pepper. Cook in white sauce slowly for five minutes and serve on toast. Mushrooms can be boiled or stewed. Proportions:

2 cups mushrooms.
2 tablespoons butter.
1 cup cream sauce.
6 pieces round, buttered toast.

Canned mushrooms are used in the same way, only they are already prepared for cooking.

CREAM BRAINS AND SWEETBREADS IN PATE CASES.

½ teaspoon salt.
1 pair sweetbreads.
1 pt. brains.
1 cup button mushrooms.
1 lemon.
2 tablespoons butter.
Dash of cayenne.
1½ cups milk.
1 tablespoon flour.

Soak brains and sweetbreads in cold water. Boil with lemon juice, salt and pepper. Make sauce with butter and flour. Add brains and sweetbreads. Fill ramekins or pate shells. Sprinkle with parsley.

SWEDISH TIMBALE CASES.

¾ cup flour.
1 egg.
½ teaspoon salt.
1 tablespoon olive oil.
½ cup milk.

Mix all together. Add oil. Set aside, covered for hour before using. Heat timbale irons in deep fat, then dip in batter and fry. If not crisp, add a little more milk. Serve in them cream peas, meat, fish or any kind of berries or preserves.

HAM AND VEAL PATES.

1 teaspoon salt.
1 lb. cold veal.
2 slices cold boiled ham.
2 tablespoons butter.
2 cups rich milk.
1 tablespoon browned flour.
2 hard-boiled eggs.
½ teaspoon minced onion.
Dash cayenne.
1 tablespoon catsup.

Make sauce with butter, flour and milk. Add pepper, salt and onion. Chop meat and eggs very fine. Add catsup and stir in sauce. Fill pate shells. This can be made into croquettes.

TOMATO TIMBALES.

3 eggs.
½ teaspoon salt.
½ teaspoon pepper.
1 cup tomato puree.
½ cup sifted bread crumbs.
2 tablespoons melted butter.

Turn into buttered timbale molds. Set in baking dish on small folds of paper and surround with boiling hot water. Bake in moderate oven until the mixture is firm in center. The water must not boil. Take from the water. After a few moments turn out of molds. Serve with cream sauce.

FISH TIMBALES.

Prepare as fish au gratin. Leave out wine. Mash fine. Add sauce, a little grated onion and beaten whites of two eggs. Put into buttered timbale cups. Set in pan of hot water. Cover with oil paper and cook twenty minutes, or until done. Turn out on plate. Garnish with parsley and serve with white sauce.

CHICKEN TIMBALES.

1 cup of rich sweet milk or cream.
Breast of 1 chicken.
½ cup bread crumbs.
Whites of 3 eggs.

Run breast through grinder until very fine. Put crumbs in milk over steam and cook until thick. Mix in chicken. Add beaten whites of three eggs. Put in timbale molds. Set in hot water and cook fifteen minutes.

CHEESE RAMEKINS.

1½ lbs. grated cheese.
1 tablespoon flour.
Salt and cayenne pepper.
Whites of 3 eggs.

Mix cheese, grated fine; salt and pepper. Fold in the beaten whites. Shape into balls, one tablespoon for each. Roll in crumbs and fry as croquettes.

CREAM SAUCE.

When we learn to make and use white sauce, and to cook meat and vegetables, we do not require recipes for creamed chicken, oysters, potatoes, cauliflower or asparagus. We only change the sauce, thick or thin to offset the dry or watery nature of the article we are preparing. Sometimes we vary the flour to suit the material. A little onion added to some creamed vegetables improves the taste. And such creamed meat or vegetables may be served plain or on toast, or in timbale cases, or combined with buttered bread crumbs as a scallop, or if white of eggs are added it becomes a souffle.

MISS JESSIE WOODROW WILSON'S WEDDING CAKE.

CHARLOTTE RUSSE IN CANDY RING.

CANDY RING FILLED WITH CHARLOTTE PUDDING.

MEATS.

BEEF ROAST.

Wipe a three-pound roast beef with damp cloth. Do not wash; water draws out the juices. Dredge with flour. Put in pan with a little butter on top of stove and sear on all sides. Place inside of oven and cook until done, allowing twelve minutes to pound. Season with salt and pepper and a few pieces of bacon in one corner of pan. Baste often. Serve with Irish potato strips around roast, which can be cooked in oven with roast.

RUMP ROAST.

Select nice rump roast. Wipe with damp cloth. Have iron pot on stove, and when hot drop in lump of butter. Put roast in and let brown on both sides. Add seasoning and cup of water. Cook slowly for several hours. Covered lid.

PORK CHOPS.

Select nice cuts. Sprinkle with salt and pepper. Dip in flour. Fry in hot fat.

ROAST LEG OF LAMB.

Remove thick skin. Dredge with flour. Place in pan with one cup of water. Add a little salt pork. Baste often, allowing twenty minutes to the pound. Serve with gravy made from drippings. Currant and mint jelly with this roast of meat.

POT ROAST.

3 pounds beef round.
2 slices suet or 2 spoons butter.
1 carrot, diced.
1 onion.
½ cup celery and turnips or tomatoes.

Fry out suet. Wipe meat dry. Dredge with flour and brown the entire surface in the fat or butter. Place meat in pot, surrounded with vegetables. Add two cups of boiling water. Season, cover and let simmer for several hours. When done remove meat and thicken gravy if necessary.

FILLET OF BEEF.

The fillet is under the side of the loin of beef. It is covered with fat. Remove this from top. Your butcher will cut this part especially for you. Brush over the top with fat. Put several pieces of salt pork in bottom of baking dish. Lay the fillet on top. Baste with butter, pepper and salt. Cook thirty-five minutes. Serve with mushroom sauce.

Larded beef is cooked the same way, but before cooking meat insert lardons of salt pork over top and at the sides. If inserted at regular intervals, it makes the meat more attractive. Serve with Irish potatoes and season highly with pepper and salt.

BEEF A LA MODE.

4 lbs. round beef.
2 carrots.
1 turnip.
½ onion.
2 pieces celery.
1 cup vinegar.
2 tomatoes or ¼ cup juice.
½ pod garlic.
1 teaspoon salt.
½ pod red pepper.
2 tablespoons brown flour.

Wipe beef with fat and salt. Pour over vinegar. Cut up vegetables and put on beef. Let stand several hours. Pour off vinegar. Put beef in pot with a little butter or fat. Fry on both sides quickly until brown. Then add flour, one and one-half pints of water and vegetables. Cook twenty minutes to the pound. Half a cup of claret can be added.

VEAL LOAF WITH CREOLE SAUCE.

3 lbs. veal.
¾ lb. fat pork.
1 onion.

Put the veal, pork and onion together through the meat grinder. With these mix two cups of fine bread crumbs and season highly. Beat two eggs and add to the mixture. Roll in the shape of a loaf and bake in oven one hour, or until done. Baste as you would chicken. It is a good idea to squeeze the juice of a lemon over the loaf before putting in the oven. This improves the flavor and gives more liquor with which to baste. Serve with Creole sauce.

CROWN(?) ROAST.

The butcher can fix this in shape better than anyone else. It is made from the full loin. Wrap each bone with buttered letter paper so it will not burn in cooking. Season highly with butter, pepper and salt. Baste well. When done fill center with potato balls, cooked carrot squares and serve with Creole sauce. Veal and mutton should be cooked like lamb.

PORK ROAST.

The rib, shoulder and loin are good pieces for roasting. Add a little water and baste often. 30 minutes to the pound. Season highly and serve with apple sauce. Good with tomato sauce. This can be cooked as pot roast. Fireless cooker is a valuable help for roast. Sweet potatoes laid around this roast and served with it is nice.

ROAST LEG OF PORK.

1 leg pork.
2 teaspoons salt.
2 tablespoons vinegar.
1 tablespoon butter or olive oil.
½ teaspoon cayenne.
2 tablespoons ground sage.

Rub pork with vinegar, salt, pepper and sage. Wrap pork in linen cloth, dipped in vinegar, let stand several hours, keeping the cloth damp. Rub with oil and flour, then roast, allowing 25 minutes to the pound.

POULTRY AND MEATS.

ROASTED CAPON.

1 capon.
½ teaspoon salt.
1 can button mushrooms.
¼ teaspoon cayenne.
1 slice pork.
1 sweetbread.

Fry sweetbread and mushrooms in fat. Rub capon with butter, pepper and salt, stuff and roast until tender.

CAPON.

Take a capon, split through the back, put in baking pan, season with 2 tablespoons butter, pepper and salt to taste, 2 tablespoons of flour, and 2 cups water. Baste often and cook until tender and brown. Toast some half slices of bread, lay on dish and put capon on toast and pour gravy over it. You can garnish with slices of hard boiled eggs.

TO BOIL CHICKEN.

Boil only a well grown chicken. If tough it can be made tender by adding 1 tablespoon vinegar to the water. Sometimes steaming old chickens makes them tender. If to be served whole, stuff with bread dressing, tie it in shape. Cover with boiling water, add vinegar and 1 tablespoon salt. When tender serve with sauce made with 1 tablespoon butter, 1 tablespoon flour and 1 cup chicken broth. Cut giblets fine and add to sauce. Run into oven and brown chicken if desired.

TO STEW CHICKEN.

Cut into pieces, place in stew pan with giblets. Pour 1 pint boiling water over it, cover and cook 15 minutes. Put a tablespoon butter and flour together, add gradually to the water in the chicken. Cook until tender. Serve with a sauce made from the liquor, add mushrooms, celery and giblets, or use only giblet sauce. Tomatoes make a nice sauce. Dumplings can be used if desired.

CREAMED CHICKEN.

One chicken steamed or boiled tender. Cut into pieces as for salad, using the whole chicken. Make a white sauce of one pint of milk, add chicken and season to taste. If the sauce does not flavor it sufficiently add nuts and a little sherry wine if you like.

BROILED QUAIL.

Dress quail, split down back. Place the quail in hot spider, oiled with a little fat. Put flat tin over quail and press down with weight. When the quail begins to brown put a lump of butter on each quail, turn often. When quails are nicely browned add a cup of hot water and cook slowly until tender. Season well with salt and pepper.

TO BROIL CHICKEN.

Choose young chickens. Split down back, sprinkle with pepper and salt. Dredge with flour. Put a piece of breakfast bacon under each wing. Put a piece of butter in broiler or pan, and lay the chicken on it. Broil inside of oven. Turn several times that all parts may be browned. Serve on toast, garnish with mushrooms and parsley. Saute mushrooms in butter.

TO SAUTE CHICKEN.

Cut in pieces ready for serving, sprinkle with salt and pepper, and dredge with flour. Put one tablespoon fat in spider and let it get smoking hot. Lay chicken in carefully and cook a golden brown. When done remove chicken. Put a tablespoon flour into the spider, stir, add one cup cream or rich milk. When it thickens season and serve in gravy bowl or over chicken. Care must be used not to burn.

TO FRY CHICKEN.

Cut as for sauteing, sprinkle with salt and pepper, and dip in finely ground crumbs, then in egg, then again in crumbs. Use a frying basket, dip in hot fat and let fry a delicate brown. Garnish with celery and water cress.

TO FRICASSEE CHICKEN.

Wipe and cut chicken at joints as you would for frying. Cover with boiling water, cook until tender and reduce water to a pint. Remove chicken, drain, dredge with flour, salt and pepper and brown in hot butter or pork strips. Put chicken on toast and serve with sauce made of the drippings and cream, season. Melt 1 tablespoon butter in spider and add 1 tablespoon flour. When well blended add 1 cup rich milk and chicken liquor. Season and pour over chicken on platter. Garnish with parsley.

TO BAKE CHICKEN.

Use a young tender hen. Stuff with rich bread dressing and truss. Put two or three slices of pork in pan, lay hen on top of this. Put in oven and cook until tender. Put a little water in pan for basting and rub butter over fowl. Serve with gravy made from drippings. If fat hen add more liquid.

CREOLE CHICKEN.

1 chicken.
1 onion.
1 can tomatoes.
1 can mushrooms.
1 pepper.
Seasonings.

Boil one hen until tender, then tear to pieces.

Sauce for chicken. Cut one onion into small pieces, and fry in butter until yellow—using spider. Cut into this one green pepper, one can tomatoes, one can of mushrooms, salt and pepper to taste. One tablespoon sugar, one teaspoon Worcester sauce. Cook this mixture until thoroughly done, then add chicken, cover and let cook until well seasoned.

CHICKEN PIE.

Use back, neck and giblets for pie. (It would be better to use all parts of chicken.) Cover with boiling water and stew until tender, add salt. Make a rich baking powder pastry. Line pan bottom and sides, cut slashes across bottom. Put pieces of chicken in with butter, a bit of grated onion helps the flavor. Add the liquid, cover top with thin pastry. Cut several slashes in top also, to let juice escape. Brush top with butter, bake a nice brown and serve in baking dish.

CHICKEN JAMBALYA.

Cut into pieces 1 chicken and two slices of raw ham. Fry the whole in hot fat and set aside. In same fat fry one onion and tomato, when nearly done, add 1 cup rice, chicken and ham and let fry together, stirring constantly, add enough water to cover whole, let boil slowly until done. Season with pepper, bay leaves, chopped parsley and thyme. When cooked, let dry a little and serve hot.

ROAST TURKEY No. 1.

Use young fowl, when dressed. Wash several times and dry with cloth. Rub well with salt and brush with butter. Turning breast down. Put turkey in roasting pan, add 1 pint hot water and put in range to cook from 1 to 3 hours. Size of fowl makes difference in time it takes to cook, allow from 20 to 25 minutes to the pound. Make stuffing of bread crumbs, season with a little butter or stock, pepper, salt, a little sage, onion and one egg to hold in shape. Put some of this inside bird, make some of it into balls and lay them around in the pan.

Cook the neck and giblets until tender, in enough water to make sauce. Have a pair of sweetbreads ready cooked and one can button mushrooms, which have been sauted in butter. Add to giblets a delicious sauce to be passed after guests have been served to the turkey.

Make short baking powder pastry, cut in strips, bake and when turkey has been put on a pretty tray make fence rows around with pastry sticks and garnish with parsley.

ROAST TURKEY NO. 2.

Select a fat, medium sized turkey. Put in a roasting pan and cook until half done. Then stuff the turkey with a dressing made of equal parts of toasted biscuits and rich egg bread moistened with the stock from turkey. Season dressing with half cup butter, pepper and salt to taste, 2 tablespoons chopped celery. After turkey is well stuffed, put in roasting pan and bake until tender, basting often with the gravy. To this dressing you would add cup of fresh oysters or a cup of raisins, whichever you prefer. To serve with the turkey coddled apples, stuffed with cranberry jelly.

CHESTNUT BALLS NICE TO SERVE WITH ROAST TURKEY.

Boil, hull and blanch enough Spanish chestnuts to measure a cupful when mashed smooth or run through the ricer. Put into double boiler one cupful of sweet milk, one tablespoon of butter and cup of finely ground bread crumbs. Season with pepper and salt, using a little grated onion if desired. Stir until thick, remove from fire and add chestnuts. When cool, form into balls. Dip in egg, then in bread crumbs, and fry in deep fat like croquets. Keep warm and place on platter with fowls.

BONED CHICKEN.

Boned chicken must be stuffed in shape. With a highly seasoned force meat made of chicken or veal. Sew or tie in shape. Put in pan, cover with thin slices of bacon. Baste often, remove bacon and sprinkle with flour and brown.

MOLDED CHICKEN.

Boil chicken until tender, season water highly. When cold cut into pieces or strips as nearly one size as possible to look nice. Ornament the bottom of mold with slices of hard boiled eggs, thin slices of pickle, truffles or finely chopped celery. Make a jelly using ½ box gelatine to 3 cups liquid. When cold pour a little into mold, add chicken, egg, pickle, etc., move jelly and so on until mold is filled. When congealed turn out on lettuce leaves on platter. Serve with tartar sauce.

ROAST GOOSE.

Be sure and select a tender goose. When ready to roast, take a lemon and rub the goose well, inside and out. Put in the roasting pan, and roast until half done, then stuff with dressing made of toasted light bread and egg bread, season this highly wth garlic or onion, pepper and salt to taste, and a little chopped celery. You can add a cup of chestnuts if liked. Blanched (boiled) and chopped fine.

ROAST GOOSE WITH APPLE DRESSING.

1 goose.
1 tablespoon browned flour.
1 tablespoon butter.
½ doz. apples.
½ cup sugar.

Rub goose with salt, pepper, butter and flour. Cook apples, mash, add sugar and stuff goose. Roast, allowing 20 minutes to the pound.

LEG OF VEAL STUFFED WITH MUSHROOMS.

1 leg veal.
2 tablespoons butter.
1 can button mushrooms.
1 teaspoon minced onion.
1½ cups fresh bread crumbs.
½ cup minced ham.
Salt and cayenne to taste.
½ cup sweet milk.

Remove bone from veal with sharp knife. Make stuffing by frying in butter the mushrooms, bread crumbs, ham, onion and milk. Put this in leg of veal and bake, allowing 20 mintues to the pound.

DUCK STUFFED WITH CHESTNUTS.

1 large duck.
1 tablespoon butter.
½ teaspoon salt.
¼ teaspoon cayenne.
1 lb. chestnuts.
2 tablespoons cream.
1 tablespoon sugar.

Boil chestnuts until tender, mash them, add cream, butter, sugar, pepper, and salt. Fill duck with this and roast, allowing 15 minutes to the pound.

TO BOIL HAM.

Wash well, let stand over night in cold water. Put on in cold water, and when begin to boil turn down flame or push back on range. Let simmer for several hours. A better way if you have a vessel that can be made into a steamer. Lift ham from water and let steam until perfectly tender. Use perforated shelf for this. Steamers are made especially for this purpose. When done remove skin, rub top with bread crumbs and brown sugar, dot with pepper and cloves, run in oven to brown.

OYSTER STUFFING.

Mix equal parts of bread crumbs and oysters, seasoned with butter, pepper and salt.

STUFFING FOR FOWLS.

Season ground stale bread crumbs with chopped or grated onion, salt and pepper. Add a little melted butter to moisten, or fat from the liquor in which they are cooked.

Oysters may be added to make oyster dressing.

Soak 1 pint stale bread in 1½ pints cold water. Cook 1 onion (chopped) in one tablespoon butter. Squeeze out water from crumbs and put in onion and butter. Cook a few minutes and when taken from fire add one egg beaten slightly.

Cook onion in tablespoon butter, and fry meal cakes in this. Moisten meal with chicken fat from liquor.

Stuff chicken and turkey with corn that has been boiled—cut from cob—seasoned highly with butter, pepper and salt.

TO BROIL HAM.

Cut slices thin. Let stand in cold water for an hour. Wipe dry, place in broiler and broil over coals, charcoal best. A very hot spider will answer.

BROILED BEEF STEAK.

The best steaks are cut thick. Have broiler very hot. Brush with butter or fat from steak. Put on steak, turn over and sear on both sides. Turn often and broil or cook according to taste. Some like steak rare, others well done. Have platter on stove with butter, pepper and salt. Take steak from broiler and put in warm platter. Turn several times to season thoroughly, serve with French fried potatoes. Garnish with parsley and slices of lemon.

There are many ways of serving steak. Oysters can be put on steak and run in oven until they curl. Mushroom sauce, onions sauted in butter are nice with steak. If a less expensive steak, such as round steak is used, sprinkle with vinegar before cooking. Also lemon juice makes it tender. Slash and broil as above.

Steak garnishes are bananas, potatoes, mushrooms, tomatoes.

TO BAKE HAM.

Soak over night, wipe, place in turkey pan with a little water or sherry wine. Cover tightly so as to keep the steam in pan. Cook from 3 to 4 hours, according to size of ham. Some make a paste of dough and bake ham in this.

HAMBURG STEAK.

Grind lean beef, season with grated onion, pepper and salt. Make into small mounds an inch thick, put in hot spider, turn several times. Add a little butter, and when done make gravy by adding a little water and cook until thick. Nice with Creole sauce.

Planking means to cook food on a plank, in the oven or in front of the fire.

Planks are made especially for this purpose, about 2 inches thick; oak planks are considered the best. It is best to cook in the lower oven of a gas stove when using the plank. Fish is delicious, also chicken, and steak cooked in this way. Never wash the plank with soap and water; use a little soda and if necessary, sand paper.

PLANKED STEAK.

Have the plank very hot, brush with melted butter, dust with salt and pepper. Put steak on and run in gas oven or some prefer broiling steak on one side before putting on plank. Baste frequently and turn steak several times. Have any kind of vegetables ready to garnish and serve with steak. Potatoes creamed and run through pastry tube make a pretty border. Make into roses any color desired. Between these put cauliflower and peas, or anything else you may like. Serve with hot rolls and coffee.

BOILED TONGUE.

Soak beef tongue over night in cold water. Cook in boiling water with one tablespoon lemon juice and one spoon vinegar, 5 cloves, 6 pepper corns and a little salt. Cook until tender. Leave in water until cold. Skin and serve in thin slices. Garnish with lemon cut thin and parsley.

MIXED HASH.

1 pt. hashed turkey chicken or beef.
3 small potatoes.
1 tablespoon browned flour.
½ pt. stock.
1 tablespoon butter.

Heat butter, add flour and stock. When it starts to cook add potatoes, cook until potatoes are tender, put in chopped meat, serve on toast.

BEEF HASH WITH SPAGHETTI.

1 lb. spaghetti.
¼ lb. cheese.
½ cup milk.
1 tablespoon butter.

Make beef hash, when spaghetti has cooked wash and drain, put in layers in baking pan with cheese and butter and a thick layer of hash between. Pour milk over this and bake until brown.

CROQUETTES, SAUCES, ETC.

CROQUETTES.

The invaluable white sauce is the foundation for nearly all kinds of croquettes. Both meats and vegetables are mixed with this sauce. The only change being made in the flour, using double the amount for croquettes, eggs are also added.

Croquettes are made by grinding or mincing the material mixed with the sauce chilled, shaped and fried in deep fat. They can be made of one, two and sometimes three kinds combined. Brains, mushrooms and sweetbreads are usually added to something else. They enrich the combination and also make delicious croquettes.

Cutlets are made in the same way only shaped differently. Will give a few recipes using bread crumbs and sauce. Others can be made from these using whatever taste may suggest.

SAUCE.

1 tablespoon butter.
2 tablespoons flour.
1 pint milk.
Yolks of 2 eggs or whole egg.

A little grated onion adds to this mixture.

2 cups of meat to this proportion.

FISH CROQUETTES.

1 cup white sauce.
½ cup bread crumbs.
2 cups minced white fish.

Shape and fry as other croquettes.

Veal, oyster, lamb, lobster, rice, potatoes and peas can all be made into croquettes using sauce to make the proper consistency. Croquettes can be baked in oven. Meat croquettes are pretty shaped as pears with macaroni stem on top.

EGG CROQUETTES.

1 cup cream sauce.
1 cup bread crumbs.
8 hard-boiled eggs, run through ricer.

Season highly, add a dash cayenne, mix lightly. Chill, dip in crumbs and egg and fry in deep fat.

CHEESE CROQUETTES.

1 cup white sauce.
1 cup cheese.
½ teaspoon grated onion.

Mix all together and when cool add whites of 2 eggs beaten stiff. When chilled cut in oblong pieces, dip in crumbs and fry.

ALMOND CROQUETTES.

Sauce made for these as follows:

2 tablespoons butter.
2 tablespoons flour.
1 cup milk. Season highly.

Add to this 1 cup almonds after they have been blanched, ground and browned. When cool pour on flat dish, cut in squares and fry as croquettes.

CHICKEN CROQUETTES.

Grind one chicken after it has been steamed tender and cooled. Use 1 pint of thick white sauce, a little grated onion. Season highly and let stand until chilled. Make into croquettes, dip in crumbs, in egg and again in crumbs and fry in deep fat.

SALMON CROQUETTES NO. 1.

1 can salmon.
1 cup bread crumbs.
1 cup thick white sauce.

If desired you can use half mashed potatoes and half bread crumbs. Add to white sauce the minced salmon and bread crumbs. When cold shape, dip in crumbs, egg, crumbs and fry in hot fat. Serve with lemon quarters.

SALMON CROQUETTES No. 2.

1 cup left-over salmon.
1 cup white sauce.
2 egg yolks.
½ cup bread crumbs.
Season with pepper and salt and 1 tablespoon lemon juice.

Beat whites stiff, fold in mixture, put into little baking dishes or molds—set in pan of hot water and cook 20 min. Serve with white sauce, with green pepper cut up fine in it.

Sweet potatoes make nice croquettes and puddings.

Almond croquettes with bread sticks can be used as entree.

FISH CUTLETS.

2 lbs. red snapper.
1 teaspoon minced onion.
1 pint white sauce.

Cook fish in salt water until tender, drain and remove all bones. Mince fine, add white sauce and season to taste. Mould into cutlets, dip in beaten eggs and cracker crumbs and fry in hot fat. Serve with tomato sauce.

WHITE FISH BALLS.

1 cup cold fish, mashed fine.
½ cup cream sauce.
½ cup creamed Irish potatoes.

Blend thoroughly, add 2 eggs beaten slightly, season highly with pepper, salt and little grated onion and celery. Drop from spoon in hot fat. Drain on brown paper.

COD FISH BALLS.

1 cup fish.
2 cups Irish potatoes.
2 eggs.
2 tablespoons butter.
3 spoons cream.
Dust of pepper.

Soak fish over night. Pick to pieces, add potatoes creamed, eggs beaten slightly and butter. Roll into balls and fry.

NUT BALLS WITH CHEESE.

1 cup tightly packed bread crumbs.
1 cup milk.
¾ cup hickory nuts or pecans.
1 cup cheese.
Yolks 2 eggs.

Scald milk, add other ingredients, eggs last. Cook until thick. When cool shape into balls and fry like croquettes.

NUT LOAF.

1½ cup bread crumbs, soft from inside of loaf.
1 cup nut meats.
1 scant cup cream or stock.
Pepper, salt and parsley.

1 scant cup cream or stock, pepper, salt and parsley.

Blend thoroughly with nuts. Shape into round roll, bake half hour. Serve with celery sauce.

SAUCE.

3 tablespoons butter browned.
3 tablespoons flour.
1 cup celery.
½ onion.
½ cup stock from onion and celery.
Season and add bits of celery.

NUT CROQUETTES.

1 pound sweet breads.
¼ pound blanched almonds.
2 eggs.

Cook sweetbreads, when cold grind with ¼ pound almonds, mix with this 2 eggs, roll in bread crumbs and fry in deep fat.

VEAL CUTLETS.

3 cups ground veal.
1 small cup thick white sauce, highly seasoned.

Add a little minced onion, if desired. Mould into pear shape, then flatten until they are 1 inch thick, dip in crumbs, egg and crumbs and fry. Before frying, insert a piece of spaghetti an inch long in small end to look like a bone, serve with mushroom or oyster sauce.

VEAL CUTLETS—CHESTNUT SAUCE.

8 veal cutlets.
1 tablespoon butter.
½ tablespoon sugar.
1 cup cream.
1 lb. chestnuts.
½ teaspoon salt.

Dash of cayenne. Brush cutlets with butter, sprinkle with salt and pepper and broil. Cook chestnuts, press through sieve, and add cream, butter and sugar. Serve hot with cutlets.

BREADED VEAL CUTLETS.

6 tender veal cutlets.
1 egg.
½ cup crumbs.
Salt and pepper.

Trim cutlets neatly, salt and pepper, dip in crumbs, then in egg and again in crumbs and fry slowly until done.

Serve with tomato sauce. Cutlets are nice served with chestnut sauce. Boil chestnuts and run through sieve, add 1 pt. of white sauce, season highly.

PIMENTO SAUCE.

1 pint white sauce.
½ can pimentos, cut fine and added to sauce.

VEAL CHOPS.

Trim chops nicely, sprinkle with pepper and salt, put on a broiler over hot fire, turn several times. Melt some butter and pour over them when ready to serve.

TOMATO SAUCE FOR FISH.

1 pint white sauce.
1 small can strained tomatoes.
1 small grated onion.
1 stalk finely chopped celery.

CREOLE SAUCE.

1 can small tomato soup.
½ onion, minced fine.
½ green pepper, cut fine.
1 tablespoon butter.
1 tablespoon flour.

Put butter in saucepan, add onion, cook a few minutes then add tomato and pepper and when well blended it is ready to use with macaroni.

CHEESE SAUCE.

1 pint white sauce.
1 cup cream cheese.
½ teaspoon grated onion.

Serve hot; good with fish.

HORSERADISH SAUCE.

Use grated horseradish, mix with whipped cream, season with salt, pepper and little lemon juice.

TARTAR SAUCE NO. 1.

1 cup mayonnaise.
1 small onion, grated.
1 cucumber pickle, chopped fine.
1 tablespoon chopped parsley and capers.

Serve with croquettes, fish, oysters, jellied chicken and cold tongue.

TARTAR SAUCE NO. 2.

½ cup thick white sauce.
½ cup oil mayonnaise.
1 tablespoon chopped leek.
1 teaspoon lemon juice.
1 teaspoon minced parsley.

DRAWN BUTTER SAUCE.

2 full tablespoons butter.
1 heaping tablespoon flour.
1 cup water or white stock.

Put butter in saucepan, add flour, stir until smooth, add stock and cook until it thickens. Season with salt and pepper. Add half spoon lemon juice if you like.

EGG SAUCE.

Add to drawn butter sauce 3 hard boiled eggs chopped fine.

OYSTER SAUCE.

1 pint white sauce.
1 pint small oysters, washed, drained, cooked 10 minutes, chopped and added to sauce.
½ spoon grated onion.
1 teaspoon chopped celery.

BROWN SAUCE.

1 heaping tablespoon browned flour.
1 tablespoon butter.
1 pint white sauce.
1 tablespoon grated onion (or you can color and flavor white sauce with kitchen bouquet.)

Put butter in spider, when melted add onion, then flour. After it is blended add white sauce, season with pepper and salt.

MINT SAUCE FOR ROAST LAMB.

½ cup chopped fresh mint.
½ cup vinegar.
2 tablespoons sugar.

Pour vinegar over sugar. When dissolved add mint. Set in warm place and before serving add warm water if too strong with vinegar.

Mix all together, serve on cutlets. Good with fish.

HOLLANDAISE SAUCE.

Cream half cup butter, beat in the yolk of four eggs, one at a time, add one-fourth teaspoon each of salt and pepper, and half a cup of boiling water. Stir and cook the mixture over hot water until it thickens. Add the juice of half lemon and serve at once. It will curdle if over-cooked.

TOMATO SAUCE.

1 can small tomato soup seasoned with one-half green pepper, a little onion and one-half cup white sauce. Serve hot.

RICE.

Wash well one cup rice. Have two quarts of water boiling. Put in grains slowly, so as not to stop the boiling. Stir with a wooden spoon to prevent rice sticking to bottom of vessel. Cook 25 minutes or until grains are tender. Drain, sprinkle with salt and put in oven to dry. If to be served at table season with butter.

Rice prepared as above, add 1 cup rich milk or cream and 1 tablespoon butter. Set dish or vessel over hot water and let season.

Cook rice, put layer into shallow pan, sprinkle with grated cheese, another layer of rice and cheese. Season with butter, pepper and salt and bake long enough to melt cheese.

MACARONI.

Break in pieces, drop in boiling water, or if desired, whole. Let drop from ends gently into the boiling water, with salt added. Let cook until tender, drain off hot water and pour over macaroni cold water to blanch. Serve with cream sauce.

BAKED MACARONI OR SPAGHETTI.

1 cup macaroni.
1½ cups cream sauce.
1 cup bread crumbs, buttered.
1 cup cheese added to sauce while hot.

Put macaroni in pan, then sauce. Cover with bread crumbs and bake brown.

Sauce for this:

1½ cups milk.
¼ cup flour.
¼ cup butter.
1 teaspoon salt.
Dash red pepper.

MACARONI AND CREOLE SAUCE.

Break in small pieces, cook as above, drain well. Put into baking dish, cover with Creole sauce, sprinkle with buttered bread crumbs and bake until well seasoned.

SANDWICHES.

Sandwiches are made by cutting bread into thin slices and then shaping any way desired. Eggs, cheese, jellies, nuts, meats and vegetables are used between the bread.

The meat should be ground, and all other material minced fine to make the sandwiches look nice. Butter must be softened before spreading. Bread must not be too fresh as it will not cut well. Cut bread with crust as this holds the shape better, then with sharp scissors trim off the sides.

Another Way—Stack slices and cut sides with sharp knife. These crusts make lovely bread sticks to serve with soup. When made put sandwiches in shallow dish, cover with damp napkin and set away to season. If made for picnic lunch wrap in oil paper and seal with pretty seals.

GOOD SANDWICHES.

1 cup pecans.
½ cup seeded raisins.
1 apple.
Juice of ½ lemon.
1 tablespoon sugar.

Spread between slices of white or brown bread.

CHEESE SANDWICH.

Grind 1 pound cream cheese with 1 green pepper and one-half Spanish onion.

Mix with cooked dressing and spread between white bread or brown bread.

CUCUMBER AND ONION SANDWICHES.

Cucumbers cut thin and minced onion.

Let them stand in cold water for an hour. Butter bread with melted butter, then cooked dressing. Cover with slices of cucumber and onions and wrap in damp cloth to season. White bread.

CELERY AND ONION SANDWICHES.

Cut celery fine and onions if they are not small enough. Mix with dressing and spread between whole wheat or white bread.

DELICIOUS BROWN BREAD SANDWICH.

10 cts. worth crystallized pineapple.
15 cts. worth crystallized ginger.
Same amount home-made citron.

Grind all together. Butter bread and spread between. Use ginger and pineapple or citron, cherries and pineapple.

ALMOND FILLINGS.

One-half pound almonds blanched, ground fine and browned in stove. Butter brown bread or nut bread and spread between. A little pineapple added makes another change.

GOOD SANDWICH FILLING.

1 cup sweet milk.
1 tablespoon flour.
1 teaspoon salt.
Dash of cayenne pepper.
½ lb. cream cheese.
1 can pimentos.

Cook milk, flour, salt and pepper and cheese over hot water until very thick. Add pimentos cut in ipeces. When cold, spread between bread.

Lettuce with minced celery and nuts makes a nice filling. Let lettuce show on edge of bread.

Olives and pimentos cut up with dressing make good sandwiches.

A paste made of baked beans and tomato catsup, used between slices of brown bread, with thin slices of pickle, is liked by bean eaters.

Sweet sandwiches made with jams, jellies, wafers, plain or combined with something else.

EGG SANDWICH.

Take 6 hard boiled eggs. Run yolks and whites through ricer. Mix with cooked dressing. Spread each piece of bread with mixture and put lettuce between. This makes a pretty sandwich for yellow and white.

NEW SANDWICH.

Spread two round or square pieces of bread with grated cream cheese, lay slice of pimento between, brush top with melted butter and toast.

CHICKEN SANDWICHES.

Grind one chicken after it has been cooked tender in hot water. Mix with cooked dressing and spread between buttered bread. Celery and any kind of nuts may be added to chicken.

HAM SANDWICHES.

Cut very thin slices of ham. Butter bread, brush with dressing and lay on the slice of ham and put the bread on top. Press together. Ham may be ground, mixed with hard boiled eggs and dressing and spread between bread.

CLUB SANDWICHES.

Slice bread thin, butter and toast. Brush with dressing. Put on slice of chicken or turkey, thin slice of pickle and 2 slices of crisp bacon. Mayonnaise may be used and some use lettuce leaf on bread with dressing before adding the other things.

STUFFED OLIVE SANDWICHES.

Cut olives and mix with cooked dressing. Add pecans and mix with Neufchatel cheese and dressing. Spread between thin slices of bread.

SANDWICHES FILLING.

3 or 4 hard-boiled eggs, cut fine.
1 jar Mapleleaf cheese.
½ can pimentos.

Mix all into cooked dressing.

SALMON AND EGG SANDWICHES.

Pick and drain one can salmon, have ready three hard cooked eggs. Chop all together, add one large cucumber pickle, spread with dressing between thin slices of toasted bread or crisp crackers.

DEVILED HAM SANDWICHES.

1 can deviled ham.
1 cup chopped pecans.
3 sticks celery, cut fine.
½ cup dressing.

Mix all together and spread between bread. Any meat or cold chicken may be used with nuts and dressing for sandwiches.

BROWN AND WHITE BREAD SANDWICHES.

Cut thin slices of each, spread with butter and nuts and press together. Any filling desired using one slice of each.

ROLLED SANDWICHES.

Cut fresh bread thin, trim off crust with scissors. Spread with chicken paste, pate de fois gras, or anchovy paste. Roll the slices small, serve with salad at a reception or dinner. It is an easy matter to find sandwich fillings. There are so many canned meats, peanut butter and other things to fall back on in emergency, when fresh material cannot be obtained.

MOCK CRAB SANDWICHES.

¼ cupful grated cheese.
¼ teaspoon salt.
¼ teaspoon paprika.
¼ teaspoon mustard.
1 teaspoon anchovy paste.
1 tablespoon chopped olives.
1 teaspoon lemon juice.
2 tablespoons creamed butter.

TOMATO SANDWICH.

Take a slice of white bread buttered. On this lay a lettuce leaf, spread with cooked dressing. Place on it one perfect slice of tomato, cut thin and peeled. Add a top layer of bread. Use mayonnaise or cooked dressing.

SWEET SANDWICHES—WAFER SANDWICHES COCOANUT SANDWICHES.

Make cream icing, let cool. Add cocoanut freshly grated, put between sweet or crisp wafers.

MARSHMALLOW SANDWICHES.

Use chocolate wafers. Brush with butter, lay marshmallows between two wafers. Run in stove to melt filling, brush top with butter and sprinkle with finely ground almonds.

MACAROON SANDWICHES.

Use cream or mocha filling. Add ground and browned almonds or pecans chopped fine. Put between two macaroons, press together and serve with tea or chocolate for afternoon tea.

DELICIOUS SANDWICHES.

Use light sponge cake, spread Delmonica pudding between thin slices of cake. These make nice reception sandwiches. Add nuts.

ICE CREAM SANDWICHES.

Bake sponge cake in sheets about one inch thick. Cut this into pieces three and one-half inches long and one and one-half inches wide. This is half the size of a slice cut from a quart of brick cream. Split the piece of cake in two, making of each one of them two slices, between which place a layer of cream, just as one would put filling between bread in an ordinary sandwich. Cut a quart of brick cream into ten slices, then half each slice. Thus one quart of brick cream serves 20 people.

Arrange the cake and cream to form a sandwich, on top of each place a tablespoon whipped cream and candied cherry.

ALMOND KISSES.

1 cup blanched and ground almonds.
6 eggs, whites.
1½ cups sugar.

Beat eggs very stiff, add sugar, and beat well. Fold in nuts and drop with tube or spoon on linen paper and bake in oven when fire dying out. Pecan kisses made same way, using one tumbler of half meats.

CHESTNUT MARGUERITES.

Press one-half cup preserved chestnuts through a sieve. One-half cup fine chopped candied cherries and seeded raisins; soften in cream icing. Put between crackers, for lunch or afternoon tea.

BOX LUNCHES.

In this day of picnics, auto and yachting parties, the lunch box is an important factor and one that gives the housekeeper many an anxious hour.

When one can afford hampers, with all the modern conveniences, not so much planning is necessary, but the aver-

age house is not so well blessed, and for this lunch it requires much more care in the preparation.

Sandwiches form the most important part of the lunch box.

The most economical way is to cut the bread in strips, squares, and triangles, but fancy shapes can be made with cake cutters.

Variety may be given by adding finely chopped onion, pickles, olives, mint or parsley to the creamed butter. Never make them too moist to be kept for any length of time. In the point of keeping quality are ham, chicken, and tongue, next cheese and nut combination, and also the sweet sandwiches. These can be wrapped in oil paper and fastened with the small seals. They are dainty for a picnic lunch. Next comes the pastry and sweets.

Individual pies and patties should be used in preference to large ones. These should be wrapped in paraffine paper and packed in a box. Marguerites, cream puffs, chess cakes, cup custards, and charlottes may be carried if left in the individual cups they are molded in and carefully packed.

Olives, pickles, etc., are carried in bottles.

Candy and bonbons in small boxes.

Eggs are well cooked, seasoned and wrapped in paraffine paper.

Ripe fruit is always acceptable, and easily carried. Some do not like bananas, but for school children, they are easy to pack in a lunch basket.

A bottle of lemon sirup and also a strong solution of coffee can be taken. Add two tablespoons to a cup of boiling water. At picnics, it is nice to use paper dishes, napkins, cups, tablecloths, and destroy after using. This relieves the burden of carrying heavy linen.

Any kind of meat can be used to make sandwiches. Cold roast beef should have a bit of horseradish mixed with butter before spreading. Cold pork with Chili sauce; cold lamb a few chopped capers, veal tomato catsup, chicken and other fowls a little salad dressing; tongue, corned beef and ham call for French mustard; cheese for mustard and dressing. Egg paste is good spread between bread, nut butters come ready, but a little seasoning adds to them.

BREADS.

ENGLISH TEA BISCUITS.

4 cups flour.
4 level teaspoons baking powder.
1 teaspoon salt.
2 tablespoons butter or fat.
1 cup mashed potatoes.
1 cup milk.

Boil and mash potatoes, having them free from lumps. Sift the flour, salt and baking powder, add potatoes and rub in fat or butter. Mix to a light dough with egg and milk; roll out a little thinner than ordinary biscuits and bake in hot oven. Serve hot. Use potatoes while warm.

SODA BISCUIT.

1 qt. flour.
1 teaspoon soda.
1 teaspoon salt.
3 level teaspoons baking powder.
1 kitchen spoon fat.
1 cup sour milk.

Sift soda, salt and flour, mix in lightly the fat. Make into soft dough with milk. Knead smooth, roll out, cut and bake quickly. Leave piece of dough size of biscuit, put into one cup sour milk, let stand until next time, and use in making up the dough. This makes lovely light biscuits.

MISS FORT'S BEATEN BISCUIT.

1½ lb. flour.
5 ozs. lard.
1½ teaspoons salt.
2 teaspoons sugar (dissolve the sugar in water.)
1 cup water.

Blend with flour, lard and salt. Mix into a stiff dough with water in which sugar has been dissolved. Work well. Beat or roll until dough blisters. Bake in moderate oven until light brown.

BEATEN BISCUIT NO. 2.

1 qt. flour.
½ teaspoon baking powder.
1 level teaspoon salt.
Lard size of goose egg.

Two-thirds cup of milk and water, half of each with one teaspoon of sugar dissolved in milk; have dough very stiff. Beat or roll until it blisters.

BAKING POWDER BISCUIT.

1 cup flour.
2 level teaspoons baking powder.
1 tablespoon fat.
1 teaspoon salt.

Sift dry materials together. Mix fat into flour with fork or knife. Make into soft dough with sweet milk. Use hand to mould in shape; cut with biscuit cutter or knife and bake in quick oven.

FRUIT ROLLS.

These are made with baking powder biscuit dough; make richer if desired. Roll thin, spread with mixture chopped raisins and nuts, sprinkle with sugar, roll like jelly roll, cut into rounds and bake quickly.

EGG ROLLS.

Into a pint of flour sift two teaspoons baking powder and sift again. Rub into the flour one tablespoon butter. To one cup sweet milk add a pinch of salt and one beaten egg, then the flour. Make a soft dough, even if it requires a little more flour. Roll very thin, use a large round cutter, butter the top, fold over, brush again with butter, and bake in hot oven.

SALLY LUNN NO. 1.

1 pt. flour.
2 tablespoons sugar.
½ teaspoon salt.
1 scant cup milk.
3 tablespoons butter.
1 cake yeast.
¼ cup warm water.
1 egg.

Sift flour, sugar and salt. Warm milk and melt into this the butter. Stir in flour, add yeast after it is dissolved. Beat egg separately and add to mixture. Pour all this into a buttered cake pan. Let stand until double its bulk. Brush with melted butter, sprinkle with sugar and bake in mid-erate oven. Serve warm, cut into squares.

MY SPECIAL ROLLS.

Cook well done enough Irish potatoes to amount to one and a half cups when run through ricer; dissolve one cake of yeast in one cup of tepid water; to the potatoes add two eggs beaten light, one-half cup of sugar, then the yeast; add one cup of flour and one cup of sweet milk, alternately, beating with egg whip; if necessary, add more flour to make as thick as for batter cakes; let rise to twice its bulk in warm place free from draughts; make into smooth dough with one quart of flour, one heaping teaspoon of salt and one cooking spoonful of fat. In winter it takes batter about two hours to rise. In summer not so long. Roll out, cut with biscuit cutter, put into greased pan, grease the tops, cover, let rise one hour, and bake.

YEAST BREADS.

WHOLE WHEAT FLOUR BREAD.

1 cup scalded milk.
1 cup boiling water.
1 cake yeast.
½ cup lukewarm water.
1 spoon salt.

Add boiling water to milk, with salt. When lukewarm add yeast dissolved in one-half cup lukewarm water. Beat into this with egg whip enough flour to make batter. Whip until light and then add flour to knead into dough. Knead well, let rise until light. Shape into loaves, let rise again, and bake forty minutes.

GRAHAM BREAD.

Made same way, adding one-third cup of molasses, using equal measures of white and graham flour.

GERMAN COFFEE CAKE.

1 cake yeast.
¾ cup luke warm water.
1½ cups flour.

Dissolve yeast in water; add flour, beat well, let rise to nearly double its bulk, then add one-fourth cup butter creamed with one-third cup sugar, two beaten eggs. Add one-half cup Sultana raisins and flour enough to make stiff batter, or enough to knead like bread. Let rise, work down, and spread in buttered pans, making dough about

one-half inch thick. When light put in oven, sprinkle with sugar and chopped nuts. Brush top with melted butter before sugar and nuts are put on bread. Some cover with coating made of confectioners' sugar and water made into a paste. This recipe can be rolled out, cut in shapes and made into sweet rusks by adding one-half cup sugar, a few more raisins and nuts.

CORNMEAL CAKES.

1 pint meal.
1 heaping tablespoon cooked rice.
2 eggs beaten separately.
1 pint milk.
1 tablespoon flour.
½ teaspoon salt.
1 teaspoon baking powder.

Mix meal, flour, salt, baking powder and rice. Add milk and yolks well beaten, and last, the stiff whites. Cook in hot fat till brown.

CORNMEAL DROP CAKES.

1 pint meal.
½ teaspoon salt.
1 cup hot water.
1 tablespoon fat.
2 eggs beaten separately.

Stir in salt and fat. When cool add yolks well beaten. If too thick add a little more milk or water. Add stiffly beaten whites last. Drop with spoon on greased hot griddle and cook on one side until brown, and puffed and full of air bubbles, then turn and cook on other side until cooked through.

DROPPED CORNBREAD.

2 cups corn meal.
1 teaspoon sugar.
1 teaspoon salt.
2 cups boiling water.

Sift meal, salt and sugar. Pour over this boiling water; let stand fifteen minutes, until perfectly cool. Drop spoonfuls in hot fat and fry delicate brown. A little sweet milk may be added to water if desired.

MUSH BREAD.

1 pint sweet milk.
1 pint cornmeal.
½ teaspoon salt.
1 teaspoon butter.

Heat milk to scalding point, stir in slowly meal. When done remove from fire, add butter, salt and beat well. Then add one egg beaten separately. Bake until light brown in a buttered dish.

WAFFLES (VERY DELICATE).

1½ cups flour.
2 teaspoons baking powder.
1 tablespoon melted butter or fat.
¼ cup corn starch.
1 cup rich milk.
½ teaspoon salt.
3 beaten eggs.

Sift dry ingredients together. Beat eggs, add milk and stir in flour. Add butter. Cook in hot greased irons and serve.

HICKORYNUT BREAD.

1 egg.
1 cup sugar.
1 cup sweet milk.
1 teaspoon salt.
1 cup nuts.
4½ cups flour.
4 level teaspoons baking powder.

Mix well and let stand twenty minutes in two pans nine inches long, four and three-quarter inches wide, three inches deep. This amount just fills these two pans. Grease pans and over top of loaves with melted butter; bake in moderate oven until done. (Use the one-half cup flour to knead in soft dough.)

SALLY LUNN WITHOUT YEAST No. 2.

2 eggs.
1 scant cup sugar.
3 cups flour.
3 level teaspoons baking powder.
1 cup sweet milk.
2 tablespoons butter.

Cream butter, add sugar and cream; beat yolks of eggs and add to sugar and butter; sift flour with baking powder and stir in first mixture, alternating with milk; last fold in beaten whites. Make like cake, bake in flat pan and eat while hot with butter.

QUICK GRAHAM BREAD.

2 cups graham flour.
1 cup white flour.
1-3 cup sugar.
1 teaspoon salt.
4 level teaspoons baking powder.
1½ cups milk.

Make into batter with care, sifting powder with flour several times, 1 scant cup chopped nuts and one-half cup raisins. Put into well buttered loaf pans and bake.

Add 2 eggs well beaten, 1 large spoon shortening leaving out nuts and raisins and bake in muffin rings.

QUICK COFFEE CAKE.

1 pint flour.
1-3 cup sugar.
1 teaspoon cinnamon.
1 egg.
½ teaspoon salt.
3 level teaspoons baking powder.
½ cup sweet milk.
4 tablespoons melted butter.

Sift all dry material twice together. Beat egg, add milk and stir in flour. Add melted butter. Spread in shallow pan, sprinkle with sugar and cinnamon and bake.

BOSTON BROWN BREAD.

MRS. DYER'S.

2 cups whole wheat flour.
1 cup water-ground meal.
1 teaspoon of salt.

Sift together, and mix well, then add three-fourths cup dark molasses and 1 cup of butter milk. When ready to put in cans, add other half cup of milk, in which 2 level teaspoons of soda have been dissolved. For raisin bread, use one-half box of seeded raisins washed and pressed dry.

For the fruit bread, 1 cup of mixed chopped fruits such as raisins, citron, cherries or pineapple.

To Steam: Fill one pound baking powder cans two-thirds full and place in vessel of warm water. Cover with several thicknesses of cloth and a top and steam three hours, adding more water if necessary. Premium brown bread.

POP OVERS.

1 cup flour.
1 cup sweet milk.
½ teaspoon salt.
2 eggs.

Mix carefully and pour into greased rings.

Bake in hot oven 30 or 35 minutes until crisp and brown.

RICE MUFFINS.

1½ cups prepared rice.
1 cup milk.
½ tablespoon butter.
¾ cup flour.
1 teaspoon baking powder.

Brush muffin rings with fat and cook till brown.

CORN MEAL MUFFINS.

2 cups sour milk.
1 cup meal.
1 tablespoon flour.
1 teaspoon soda.
2 eggs beaten separately.
1 tablespoon butter.
1 scant spoon salt.

Sift meal and flour, mix yolks, add milk and soda, then milk, add whites beaten last. Cook in hot muffin rings or greased griddles.

OLD FASHIONED RUSK.

Sift twice together:

2½ cups flour.
1 teaspoon each of cinnamon and soda.
½ teaspoon each salt, cloves and nutmeg.
½ cup butter creamed.
2 1-3 cups sugar (brown).
1 egg.
1 cup milk.

Blend these all well together, stir in last a cup of raisins or dates cut into strips, bake in a moderate oven using a deep loaf pan.

STEAMED BROWN BREAD.

2 cups graham flour.
1 cup corn meal.
1 teaspoon salt.
1½ teaspoons soda.
¾ cup molasses.
1 pint sour milk.

Steam 3 hours. Add raisins if you like.

BROWN BREAD.

1 cup white flour.
1 cup meal.
1 cup buttermilk.
2 teaspoons soda.
1 cup New Orleans molasses.
½ teaspoon salt.

Mix well, put into well buttered molds. Add 1 cup chopped raisins and steam three and one-half hours.

OATMEAL BROWN BREAD.

1 cup Graham flour.
1 pint Quaker oats.
¾ cup corn meal.
¾ cup molasses.
2 teaspoons salt.
1 pint sour milk.

Mix all well, steam 2 hours in greased molds, half hour in timbal cups.

PINEAPPLE MUFFINS.

3 cups flour.
3 teaspoons baking powder.
2 eggs, beaten light.
¼ cup butter, or fat.
½ teaspoon salt.
½ cup sugar.
1 cup milk.
¼ teaspoon soda, added to pineapple only.
½ can shredded pineapple, strained.

Mix and cook same as any muffin batter.

FRITTER BATTER.

1 cup flour.
2 eggs.
1 tablespoon butter or fat.
1 tablespoon lemon juice.
½ cup water.

Beat yolks as for cake, add water, beat into this the flour and lemon juice. Add fat just before using, add beaten whites last.

FRUIT FRITTERS.

Peel, core and slice apples. Let stand an hour, sprinkle with sugar and wine. Drain, dip into batter and fry.

Pineapple, peaches, apricots or bananas may be used in this way. Use one kind or chop fruit using a combination. Add to batter and drop by spoonfuls into fat and fry. May be served with sauce.

CORN FRITTERS.

1 cup corn.
1 egg.
1 tablespoon cream or rich milk.
1 teaspoon butter.
1 tablespoon flour.

Mix all together and fry in hot fat.

SALADS.

The success of a salad depends upon the pleasant combination of the materials. We cannot always find new material for novelties in this line, but in studying the combinations and serving of the many delightful things that nature has given us we are always able to produce a variety of new salads, and to make beautiful garnishes for this pleasing course at a dinner or luncheon.

Most all salads must be lightly blended and some mixed at serving time. They must be cold, crisp and daintily served. Salads form a separate course at a dinner or formal affair. For family use they are usually served with the dinner.

The selection of the salad depends largely upon the rest of the menu. A vegetable salad is the favorite one for home use, as it combines in flavor with all kinds of meat, and makes a well-balanced meal—the one that appeals to the working class.

We give a variety of recipes and many more can be used from these suggestions. There are several kinds of dressing, some with oil, some without. One kind may blend more agreeably with some salads than others. We give a cooked dressing that is especially good. It may seem expensive, but when we realize the fact that it keeps indefinitely in glass jars with glass top in sanitary refrigerators, and can be made from left-over yolks, it will prove itself both economical and a labor-saving help in many ways.

SALADS AND DRESSINGS.

CHICKEN SALAD WITH ALMONDS—TEN PEOPLE.

1 good hen.
½ lb. almonds, blanched.
3 stalks celery.

Steam or cook chicken until tender. When ready to take from the fire have one quart or more stock. Cut chicken and celery same size. Cut almonds lengthwise, each into two or three pieces. Mix all lightly together and add enough cooked dressing to season well. Serve on lettuce with mayonnaise or same kind of dressing with whipped cream.

CHICKEN ASPIC FROM THE STOCK.

1 qt. steamed stock.
1 onion.
1 box gelatin.
½ pt. water, cold.

Cut onion in pieces, drop into stock, let stand or put on fire to season; salt and pepper to taste. Let gelatine soak in half pint cold water. Pour over this the hot strained stock. When nearly cold put into mold. Add to this the yolks of hard boiled eggs, or one or two whole eggs cut into pieces. Stuffed olives look pretty cut in rings through this aspic. This makes a pretty ring to serve the chicken salad in, and can be garnished with cucumber daisies on lettuce.

CHRYSANTHEMUM SALAD FOR FALL.

12 oranges.
1 chicken.
3 stalks celery.
1 lb. green grapes.
½ lb. nuts if you wish.

Make chicken salad with celery and nuts (pecans). Cut orange peel in quarters to bottom without entirely removing them. With scissors cut in strips as small as can be cut. Divide the orange in sections, making a double chrysanthemum. Fill in center with salad, putting grapes on top. Serve with heavy garnish of lettuce. Beautiful when yellow chrysanthemums are used in decorations.

STUFFED CELERY SALAD.

Mix Neufchatel cheese with cream; season with salt and pepper. Cut up green pepper fine and add to cheese. Stuff celery and cut in pieces an inch long. Served with stuffed olives on lettuce.

MOLDED FRUIT SALAD.

1 cup boiled dressing.
½ cup whipped cream.
1 rounding tablespoon gelatin soaked in ¼ cup water.

Mix cream and dressing together, pour in gradually the cooled gelatin. Have ready one can white cherries, one small bottle maraschino cherries, one can pineapple, one cup nuts. Cut in small pieces. Drain and dry in towel. Sprinkle with salt; fold lightly in dressing. Put into mold and let stand on ice several hours.

APPLE AND NUT SALAD.

4 juicy apples.
Meat of ½lb. English or black walnuts.
½ lb. seeded raisins.

Serve with whipped cream and lemon on lettuce leaf.

NEUFCHATEL CHEESE MOLDED WITH NUTS.

Make soft Neufchatel cheese with a tablespoonful melted butter, half a cup of sweet cream, a dash of red pepper and a cup of English walnuts or pecans blanched and chopped, or chopped olives and pimentos until well mixed. Press into an oval shape on a serving dish, serve with vegetable salad—celery, tomato or lettuce preferred—and crackers.

APPLE AND CHEESE SALAD.

6 apples.
¼ lb. nuts.
1 lb. cheese.
2 lemons.
1 cup dressing.

Marinate apples, cut in cubes in lemon juice. Cut cheese in cubes also. When ready to serve, mix lightly together and add mayonnaise. Put pecan on top, serve on lettuce leaf.

CHEESE SALAD—SUSAN FUDGE.

½ lb. cheese.
1 level tablespoon gelatine.
Juice 1 lemon.
Salt, paprika and pepper to taste.
1½ cups whipped cream.
1 cup boiling water in enough cold water to cover.

Grate cheese, soak gelatine and dissolve in boiling hot water. Then add cheese and stir until dissolved. Season to taste and add juice of one lemon. When cold, add whipped cream and congeal on ice. Serve on lettuce leaves with mayonnaise dressing, to which has been added juice of one lemon.

WALDORF SALAD.

Celery and apples, equal parts of each. Add pecans to make it better. Mix lightly with dressing and chill. Serve on pretty lettuce.

ASPARAGUS LOAF—DONALD FUDGE.

2 tablespoons butter.
2 tablespoons flour.
4 eggs.
1 scant tablespoon gelatine.
1 lemon (juice.)
Seasoning to taste (salt, paprika and pepper.)
1 can asparagus with the liquid.
1 pt. whipped cream.

Heat butter in double boiler and strain flour to which has been added water into butter, stirring all the time until it becomes thick. Beat eggs well and pour over eggs the flour and butter, stirring eggs continually. Put this mixture again in double boiler and cook until eggs are done, stirring same until ready to remove from the fire. (This only takes a few moments.) Then add the dissolved gelatin. Add seasonings and juice of lemon. When cool add whipped cream (about four large kitchenspoonfuls). Line pan with asparagus tips and pour over same this mixture and layer of asparagus on top. Put on ice to congeal and serve with whipped cream mayonnaise, to which has been added a little lemon juice.

If you would give the loaf the asparagus flavor beat in the custard the tender shoots of the asparagus tips.

THANKSGIVING SALAD.

Bright red apples scooped out and filled with stuffed celery. Whipped cream dressing.

CELERY AND APPLE.

Cut celery in small pieces. Grate apple, drain. Mix apple with mayonnaise dressing; fold in celery. Chill and serve in lettuce cups.

AMERICAN CREAM CHEESE SALAD.

Mold grated or mashed cheese well seasoned into balls size of marbles. Serve on lettuce leaf with French dressing.

CHEESE AND TOMATO.

Scoop out tomato, fill with grated cheese over the chopped meat of tomato. Put green pepper rings around tomato. Serve any kind of dressing that taste suggests.

STUFFED PEPPER SALAD.

6 green peppers. 1 can pimento.
4 Neufchatel cheeses.

Remove seeds and veins from pepper. Mash and season cheese with salt, pepper and a little cream. Line peppers with pimento and stuff with cheese. Set on ice until chilled. With a sharp knife slice the peppers into rings. Serve two or three rings on lettuce leaf with French dressing.

EGGS FOR SALAD OR LUNCH.

Boil eggs for twenty minutes or until thoroughly done. Drain off water, peel and roll in palm of hand until round. Brush with small paint brush, using damask rose or green. Put a stem on top and you will have a perfect June apple. Cut eggs to make pond lily salad. Stuff eggs with yolks and the same dressing for sandwiches, and put back in whites for lunch.

CELERY AND FRUIT SALAD.

2 stalks celery. 3 oranges.
½ lb. walnuts. 1 lb. Malaga grapes.

Cut celery in half inch pieces, oranges in halves and scoop out meat. Seed grapes, mix lightly with either cooked dressing or mayonnaise. Serve in orange cups in wreaths of smilax.

WEDDING SALAD.

1 lb. white grapes. 1 can white pears.
1 lb. marshmallows.

Split grapes and take out seed. Cut marshmallows in two pieces. Mix lightly with cooked dressing. Fill half pear and serve in cup of lettuce. Make dressing white with whipped cream.

CHERRY SALAD.

Stuff red cherries with blanched almonds. Stuff white cherries with cream cheese. Mix lightly with dressing and serve on endive or lettuce. Serve with bread hatchets for Washington salad.

VALENTINE SALAD NO. 1.

1 qt. can tomatoes.
1 large onion.
1 cup water.
1 box gelatine, dissolved in ½ pt. water; add tablet with gelatine to make a pretty red.
Salt and pepper to taste.

Put tomatoes, onion cut in pieces, water and seasoning on fire in stewpan. Let cook until tomatoes are soft. Strain over gelatin and stir until thoroughly dissolved. When cool, put in square pan an inch deep. Cut out with heart cake cutter and serve on lettuce with wreath of celery. Write Valentine with mayonnaise across heart.

VALENTINE SALAD NO. 2.

1 ring of pineapple.
1 heart cut out of pimento and put on top of the ring.

Pass mayonnaise and lay an arrow made from bread across the heart. Have more toasted bread arrows on side of the plate. Serve on lettuce. Cut a few stuffed olives and lay around ring.

PINEAPPLE AND CUCUMBER SALAD.

1 can pineapple chunks.
1 large cucumber.
3 lemons.
1 box gelatine.
1 cup water.
1 cup sugar.

Cut pineapple in one-half-inch squares. Cut cucumber in cubes. Mix lightly together. Soak gelatin in cup water. Put juice from pineapple and lemons on with cup sugar, boil five minutes, add gelatin. When dissolved strain and set aside to cool. When this begins to set, add cucumber and pineapple. Use mould and set on ice. When ready to serve turn out on lettuce and serve with whipped cream and lemon. One green pepper cut fine and one-half pound green grapes may be added to this mixture.

TOMATO AND CUCUMBER SALAD.

Cut off stem end of tomato, scoop out some of the meat and chop this with tender cucumber. Serve with mayonnaise. Sprinkle nuts on top; serve on lettuce leaf.

TOMATO AND SHRIMP SALAD.

Cut off top of tomato, scoop out and fill with shrimps that have been seasoned with mayonnaise. Serve on lettuce leaf.

POTATO SALAD.

1 pt. boiled potatoes.
1 onion, minced.
3 hard-boiled eggs.

Chop onion fine, cut potatoes in cubes, cut yolks and whites of eggs in small pieces, or rings. Mix with cooked dressing. Good everyday salad. Cut potatoes in balls with vegetable scoop for top of salad.

SWEETBREAD AND CUCUMBER SALAD.

1 pair sweetbreads, cooked and cooled.
2 medium sized cucumbers.

Peel cucumbers and stand in ice water for an hour, cut in dice almost half inch, break sweetbreads into small bits with silver knife, mix lightly, serve in cucumber boats on lettuce, with following dressing:

1 pt. double cream.
4 tablespoons lemon juice.
¼ teaspoon salt.
Dash cayenne.

Whip cream solid, mix gradually the lemon and seasoning; fold into salad.

VANDERBILT-SEWANEE SALAD.

Soften neufchatel with a little cream, season with pepper and salt, color with violet color paste, delicate; fill large celery sticks. With silver knife scrape off even; let stand in icebox to chill. Fill some sticks with yellow cream cheese softened and seasoned. When cold, cut with sharp knife in inch pieces and pile on lettuce. Garnish platter with small crysanthemum oranges filled with cooked dressing made stiff with whipped cream.

SPANISH SALAD.

3 good-sized tomatoes.
2 green peppers.
1 Spanish onion.
1 can pimento.
1 slice of each on lettuce with mayonnaise.

BON AIR OR SPAGHETTI SALAD.

MRS. FUDGE.

Take one-fourth package of spaghetti, broken into small pieces, boil in salted water until soft. As soon as tender, throw into bowl of ice water to bleach. When cold, dry on soft towel. Mix with it gently one boiled white potato, two hard boiled eggs, one-half cup each of chopped celery and sharp cheese, one-half teaspoon onion juice, one chopped pimento, two peeled tomatoes; season to taste with salt, white pepper and paprika. Pour on all a generous quantity of salad dressing. Let stand for half hour to season. Arrange on lettuce leaves with slice of tomato and half of stuffed olive on top of each. Serve cold with cheese wafers.

FOZEN VEGETABLE SALAD.

MRS. DILLON.

9 large tomatoes.
1 stalk celery.
2 medium sized cucumbers.
1 green pepper.
1 tablespoon grated onion.
1 tablespoon Worcestershire sauce.
½ teaspoon grated horse radish.
1 cup cooked dressing.
1 cup whipped cream.

Peel and cut fresh tomatoes in small pieces. Put in colander to drain. Peel cucumbers thick, cut through twice, make slices in quarters. Mix with tomatoes, add celery and pepper cut fine. Mix in sauce, horseradish and onion, sprinkle with salt. Then fold in lightly cooked dressing. Have melon mould ready. Put layer of salad and some of whipped cream, then layer of salad and cream, until mould is full. Pack in ice and salt for three or three and half hours. When ready to serve turn out on platter of pretty lettuce leaves. Garnish with pepper rings, pass dressing.

POINSETTIA SALAD (For Christmas).

Place ring of pineapple on pretty lettuce leaf, drain can of pimentos and wipe dry. With scissors cut six long petals with pointed ends and lay on pineapple to represent flower. Cut stamens from heart of lettuce and stand five or six in center. This makes a perfect flower. Serve with mayonnaise passed.

BIRD NEST SALAD.

Make soft cream cheese into little balls to represent eggs. Make nest of shredded lettuce. Put a spoonful of salad dressing in the nests, lay four or five eggs on top of this. Sprinkle with paprika. Neufchatel cheese makes pretty eggs, and may be tinted any delicate color.

ROQUEFORT SALAD.

¾ cup Roquefort cheese.
2 hard-boiled eggs.
½ teaspoon salt.
½ teaspoon paprika.
3 tablespoons tarragon vinegar.
½ cup olive oil.
2 head crisp lettuce.

Wash lettuce. Crumble cheese into very small bits. Run eggs through ricer. Make the French dressing. Blend carefully with the cheese and mix with lettuce until each leaf is coated. Serve in salad bowl with crisp wafers.

CHEESE LOAF.

1 tablespoon granulated gelatine.
2 tablespoons cold water.
3 tablespoons boiling water.
¾ cup cooked dressing.
2 cups grated cheese.
½ cup chopped pecans.
½ cup stuffed olives.
1 cup whipped cream.

Soak gelatine in cold water five minutes. Pour boiling water over gelatine and stir until dissolved. When cool add dressing, cheese, olives, nuts, and fold in whipped cream. Mould in oiled mould. Serve as a salad.

FROZEN CHEESE SALAD.

2 lbs. cottage cheese.
4 large tomatoes.
½ teaspoon salt.
¼ teaspoon cayenne.
1 teaspoon Worcestershire sauce.
1 cup cream.
1 green pepper.

Cut tomatoes in pieces, drain, cut peppers. Mix cheese with cream and seasoning. Add tomatoes and pepper. Pack in mould; turn out and slice.

ASPARAGUS IN PIMENTO RINGS.

Put asparagus tips in cooked dressing and chill on ice; carefully slip in round pimento ring or put in whole pimento. Serve on lettuce.

SWEETBREADS AND TOMATO SALAD.

1 lb. sweetbreads. 6 tomatoes.

Cook and dice sweetbreads, cut off the tops of tomatoes and with a sharp knife carefully remove hearts and dice in pieces about the size of sweetbreads. Blend with cooked dressing and fill the tomato cups. Serve on lettuce leaves. Chicken may be used instead of sweetbread.

CHEESE SALAD.

½ lb. American cream cheese.
1 pt. whipped cream.
1 tablespoon granulated gelatine.
4 tablespoons water.
1 teaspoon grated onion.
Salt and pepper to taste.

Put in half-dozen small cups or moulds and chill. Serve with cooked dressing.

FROZEN TOMATO SALAD.

1 can tomatoes.
1 small onion.
½ cup celery.
1 teaspoon salt.
1 teaspoon Worcestershire sauce.
½ teaspoon paprika.
1 cup whipped cream.

Chop celery and onion and put on fire with tomatoes and cook until soft. Mash through a sieve. There should be one cup thick puree. Add salt, paprika, and when cold fold in one cup whipped cream. Put in mold and pack in salt and ice for three hours. Turn out and slice. Serve in slices on lettuce leaves. Neufchatel balls are pretty laid on the slice or around if in small molds.

SALMON WITH CUCUMBER DRESSING.

1 can salmon, picked and broken into pieces.
1 tablespoon gelatin, soaked in ¼ cup cold water.
1 teaspoon made mustard.
1 teaspoon salt.
2 teaspoons sugar.
3 egg yolks.
2 tablespoons vinegar.
1 cup rich milk.

Put milk in boiler. Beat other things together and add to milk. Cook until thick. Add gelatin to hot mixture. Lightly fold in salmon and pack in mold that has been dipped in cold water. Serve with cucumber dressing.

CUCUMBER DRESSING.

1 cup whipped cream.
1 tablespoon lemon juice.
1 cucumber, chopped fine.
¼ minced onion.
¼ teaspoon salt.

Whip cream stiff. Lightly mix in other ingredients.

HOLLAND HOUSE SALAD.

MRS. W. EDWARDS.

Three grape-fruits pulled into large sections and arranged on leaves of lettuce. One small bottle of marrons and two cakes of Neufchatel cheese mixed with cream and highly seasoned. Serve with mayonnaise.

OUR FAVORITE DRESSING.

Yolks of 14 eggs.
1 cup vinegar.
½ cup butter.
½ cup sugar.
1 teaspoon salt.
1 teaspoon black pepper.
Dash cayenne.
1 teaspoon celery seed.
1 teaspoon made mustard and a little onion juice if liked.

Put vinegar and butter in double boiler. Beat yolks very, very lightly. Add other things to yolks. When vinegar is hot, add eggs and cook until thick. When cold, add one pint whipped cream. Half of recipe makes enough for small family. This will keep for week in refrigerator. Add whipped cream when ready to serve.

FRENCH DRESSING.

A tablespoonful of vinegar, a dash of cayenne, three tablespoons olive oil, one-fourth teaspoon lemon juice, one-fourth teaspoon salt. Into a chilled cup put the salt, pepper and lemon juice. To this add the oil, and lastly, stirring constantly, add gradually the vinegar. Lemon juice may be used instead of vinegar if desired.

NEW WAY TO MAKE MAYONNAISE.

Put one whole egg in bowl. Beat into this one pint of Wesson or olive oil, add lemon juice, salt and pepper to taste. Add to mayonnaise when just finished, one tablespoon boiling water for each cup of mayonnaise, beat in and when cool place on ice. This prevents separation.

CORN STARCH DRESSING.

Yolks of two eggs.
½ cup of corn starch.
½ cup of cold water.
1 cup of boiling water.

Mix corn starch and cold water thoroughly. Add boiling water and cook over boiling water until very thick and smooth. Add yolks when ready to take from the fire. When cold add one pint of oil and the juice of two lemons, salt and cayenne pepper to taste.

OIL DRESSING.

2 yolks (one cooked and one raw).
1 cup oil.
Juice 1 lemon.
½ teaspoon salt.
Pinch white pepper.
½ teaspoon mustard.
Little onion juice.

Beat raw yolk light, add the cooked yolk mashed. Then add oil gradually, little lemon at a time. Season and keep in cool place. One yolk hard-boiled egg will be best. Add whipped cream.

SLAW DRESSING.

Beat yolks of 3 eggs with ½ cup sugar.
2 tablespoons melted butter.
1 teaspoon salt.
1 cup cream or milk.
1 teaspoon corn starch, dissolved in a little of the milk.
1 teaspoon mustard.
½ cup vinegar.
A little cayenne pepper, and lastly the whites of eggs beaten stiff.

Cook in double boiler.

RUSSIAN DRESSING.

3 tablespoons mayonnaise.
1 tablespoon Chili sauce.
1 teaspoon tarragon vinegar.
1 chopped pimento.
A little chives, cut fine.
A dash of paprika.
A little mustard.
A little salt.

If too thick make thin with vinegar same as used in dressing.

SUGGESTIONS FOR COMBINATION OF FRUIT AND VEGETABLES FOR SALADS.

One small half grapefruit with large cavity in center filled with finely chopped cucumber. French or cooked dressing.

Grapefruit, celery and grapes.

Banama balls and pineapple.

Large strawberries and pineapple cut in strips. Serve on chicory.

Shrimp and capers served together with French dressing.

Shrimp, cucumber and stuffed olives.

Half pear filled with Neufchatel balls and mixed nuts.

Peaches filled with stuffed cherries.

Grapefruit and marrons.

Egg and celery chopped in small pieces.

Oranges and celery.

Apples, grapes and celery.

Tomatoes sliced with Neufchatel filling. Called "Tomato Sandwich Salad."

Chicken salad with celery and grapes.

Chicken, apples, celery and grapes.

CHEESE BALLS No. 1.

½ lb. cream cheese.
2 tablespoons cream.
1 teaspoon French mustard.

Season with pepper and salt and a little onion. Grate or mash cheese. Add mustard, cream and seasoning. Form into balls and serve on lettuce. They may be rolled in ground nuts.

CHEESE BALLS No. 2.

½ cup milk.
1 cup cream cheese.
Salt and pepper to taste.

Put milk over fire in double boiler. Add cheese; stir until thick. Let cool, make into balls, put English walnut on each side and serve with salad or meat course.

Ground and browned almonds mixed with cheese makes a good combination. Make into balls and serve as above.

CHEESE DREAMS No. 1.

Cut lightbread in thin slices. Cut cream cheese to make sandwiches. Cheese can be grated and put between. Brush over top with soft butter, run into stove until cheese melts and bread browns. Serve hot with meat course or salad.

CHEESE DREAMS No. 2.

Cut small thin rounds of bread and cut cheese to fit, or put between two rounds of bread cheese filling. Saute in hot butter; brown both sides. Cover for a minute when put in saucepan. You can use chafing dish for browning.

CHEESE STRAWS.

½ lb. cream cheese.
1 egg.
3 tablespoons water.
Salt and cayenne pepper.
Flour to make soft dough.

Mix all well; grind cheese if not soft enough to mash. Add egg, water and seasoning, make into dough. Roll thin and cut with pastry cutter. Make rings and fill with straws (after they have been baked in moderate oven). They are pretty plaited in sticks and baked.

CHEESE BISCUITS.

½ lb. cream cheese.
½ cup butter.
2 whole eggs.
Dash cayenne pepper.
1 scant teaspoon salt.

Grate cheese, add beaten eggs, pepper, salt, also butter. Mix lightly into enough flour to make soft dough. Roll thin, cut and bake carefully until delicate brown.

CHEESE SOUFFLE.

1 cup bread crumbs.
½ cup sweet milk.
4 tablespoons grated cheese.
2 yolks, 3 whites of eggs.
½ tablespoon butter.
½ teaspoon salt.
Pinch cayenne pepper.
Speck of soda.

Beat yolks very light, add bread crumbs, milk, cheese and seasoning. Fold in whites and bake in oven until brown.

VEGETABLES.

Vegetables should always be cooked when perfectly fresh. If kept for any length of time they should be kept in a cool, dark place. Green, starchy vegetables must be cooked in boiling water with a little salt. Salt not only seasons, but helps to preserve the color. Time for cooking depends on age and freshness of vegetables.

In studying the serving of vegetables we should use them with meats that harmonize. Usually two vegetables are served with a course.

IRISH POTATOES—BOILED.

Wash them well. New ones are best scraped. Peel old ones. Put in cold water to prevent discoloring. If wilted let stand in ice water for an hour. Cook in boiling, salted water from twenty to thirty minutes. Pour off water. Sprinkle with a little salt to help absorb the moisture. Let stand on back of range with just enough opening in vessel for steam to escape. Serve with butter, pepper and salt or with a cream sauce.

IRISH POTATOES—MASHED.

Cook as above. Run through ricer. Season with butter, a little cream and beat very light and white. Serve this way or put in pan. Shape into a cone, make a little nest in top and put lump of butter in it. Smooth potatoes over this. Set in stove and bake light brown. Pretty served on platter after being put through ricer and garnished with a few egg yolks boiled and run through ricer also.

POTATO SURPRISE.

1 pt. mashed potatoes (use while hot).
1 tablespoon butter.
1 teaspoon salt.
¼ teaspoon celery.
¼ teaspoon pepper.
Dash cayenne.
½ teaspoon grated onion.

Let cool slightly. Add one yolk. Shape in balls. Fill center with peas or sweetbreads, seasoned (any cold meat will answer). Shape as croquettes or potatoes and fry in deep fat.

FRIED POTATOES.

There are various ways of preparing potatoes for frying or sauteing. Cold, boiled potatoes made into cakes can be dipped in flour and sauted in butter. Parboil potato balls. Dip in hot fat and fry delicate brown. Cut potatoes in slices, cubes or latticed slices. Fry in deep fat. Drain on brown paper and serve at once.

Use vegetable scoop for cutting small potato balls. Use the waste for creamed potatoes or run through ricer after cooking in salted water. Salad can be made of the pieces after they have been drained and cooled.

POTATOES AU GRATIN.

Cut potatoes in cubes. Cook as above. Drain and serve with cream sauce. One pint of sauce, one cup cream cheese, two and one-half cups potato cubes.

COLD POTATOES.

Make white sauce. Pour over potatoes. Run in stove to heat. Serve with little chopped parsley over them. Cheese can be used the same as above.

POTATOES IN THEIR JACKETS.

Wash well and dry. Put in a hot oven and cook from fifty to sixty minutes. When soft break skin in one place and serve at once.

STUFFED POTATOES.

Cook as above. Cut off end carefully, keeping the hull from being broken. Scoop out potato. Season with butter, pepper and salt and a little grated onion. Fill hulls full. Run in oven in pan to season. Serve hot. Cheese may be used grated instead of onion, or both, if liked.

BROILED POTATOES—COLD.

Cut in slices or small pieces. Put tablespoon of butter in saucepan. When hot put in potatoes. Mix thoroughly with butter until fat is absorbed. Sprinkle with salt and serve at once. A little grated onion can be added to butter before putting in potatoes.

SWEET POTATOES.

Boil sweet potatoes as you would Irish potatoes. Drain, mash, season with sugar and butter and a little cinnamon or any kind of spice you may like. Put in pan. Run in stove to brown and serve. Sprinkle top with ground almonds and bits of butter. Stale cake crumbs ground and browned make them nice.

ANOTHER WAY TO MAKE SWEET POTATOES DELICIOUS.

Prepare them as above with sugar and butter. Add one cup of old-fashioned walnuts, one-fourth cup of Sherry wine and put in baking dish. One cup of raisins may also be added. Serve in baking dish with meat course. Marshmallow on top makes a lovely meringue.

CANDIED SWEET POTATOES.

Boil or steam. Scrape, slice and put in pan with layers of butter, brown sugar and potatoes. Cook until candied in stove, or put in saucepan on top of stove and cook until thick syrup.

Sweet potatoes can be washed, wiped and brushed with a little grease and baked in oven until mealy and soft.

PUMPKIN.

Cut in small pieces after peeling. Put on stove with just enough water to keep from sticking to vessel, as it contains so much moisture. Cook until tender and drain if there should be too much liquid. Season with butter and salt. Some fry in butter as you would squash.

PARSNIPS.

Wash, peel and boil until done. This requires about an hour. Cut lengthwise strips. Dip in butter, then in flour and saute on both sides until brown. They can be mashed as potatoes, mixed with an egg, seasoned and made into cakes, dipped in flour and sauted as above.

SQUASH.

Wash, peel and cut in pieces. Cook in salted water until tender. Drain. Season like okra, adding a little cream.

Another way to cook squash: After boiling add seasoning and a little cream or milk and an onion, chopped fine. Put butter in saucepan and fry until brown.

Small squash are so pretty to serve creamed squash in. Hull out center without peeling them. Cook the pieces as above and let the hulls steam until tender, but not long enough to spoil the shape. Season with cream, butter, pepper and salt and a little grated onion. Fill cavities. Run in stove and let season. Can be served on individual plates or as an entree.

SALSIFY.

Wash, peel or scrape. Let stand in cold water for awhile. Cut in inch pieces. Boil in salted water, changing several times. When tender serve in cream sauce.

GREEN CORN.

Pick over carefully and brush with a little whiskbroom. Drop in boiling water (salted) and cook twenty to thirty minutes. Serve hot with butter. Can be cut from cob, put in vessel over hot water, seasoned and served hot.

STEWED CORN.

3 cups corn.
½ cup rich milk.
1 cup water.
1 tablespoon butter.

Cut corn from cob. Scrape out pulp. Put in stew pan with water. Cover and cook until tender, which requires about twenty minutes. Add butter and cream before taking from fire; also pepper and salt.

CORN PUDDING.

2 cups corn.
2 eggs.
1 teaspoon salt.
2 cups milk.
1 tablespoon butter.
A little sugar.

Grate corn from ear. Add eggs, melted butter, salt and sugar. Put in baking dish and cook until it thickens and browns.

CORN DROP CAKES.

2 cups grated corn.
2 eggs or 4 yolks, beaten.
¼ cup flour.
1 scant teaspoon baking powder.
1 tablespoon melted butter.
Season with salt.

Beat eggs. Add corn. Sift baking powder with flour and fold into the mixture. Add butter and drop by spoonfuls into hot fat and brown.

FRIED CORN.

3 cups corn.
1 tablespoon fat or butter.

Cut corn and scrape the pulp. Put drippings in spider. When hot add corn. Stir well and cook twenty minutes. Season with salt and pepper and serve in baking dish while warm. A little sugar added to corn helps the taste.

ONION.

Peel off outside skin. Cook in boiling, salted water until tender. Can be served whole seasoned with melted butter or cream sauce. If large, cut small pieces after boiled and serve with white sauce.

SPANISH ONIONS—STUFFED.

6 medium Spanish onions.
1 cup minced or ground cold meat.
½ cup bread crumbs.
1 cup water.
1 heaping tablespoon butter.
Pepper and salt to taste.

Parboil onions until tender or cut out the center before cooking. Chop the pieces. Add a few bread crumbs, some minced ham, chicken or veal, or both. Season highly with salt and pepper. Moisten with melted butter. Fill cavities of onion, put in baking dish, pour over this a little water or cream. Put in stove and bake until tender and brown, after sprinkling top with bread crumbs.

BROILED ONION.

Slice one large Spanish onion, sprinkle with salt. Saute in melted butter until brown on each side. Serve on rounds of buttered toast.

CABBAGE.

Cut cabbage in quarters. Pull open the leaves. Let stand in cold salted water 30 minutes. To one head of cabbage allow one-half pound of salt pork or bacon. Put meat in kettle of cold water, when boiling put in cabbage cut from the stalk. Cook in uncovered vessel for one-half hour. When done drain, season with salt and cayenne pepper, pile on platter, put meat in center and serve.

CABBAGE NO. 2 (CREAMED).

Cut fine, let stand in water awhile, put into vsesel of boiling water with salt. Cook ten minutes. Drain, add enough boiling water to cover and cook ten minutes more. Drain. Have ready white sauce, put into cabbage, season and serve hot. Can put in baking dish covered with buttered bread crumbs and run into oven and brown.

COLD SLAW.

Shave cabbage, stand in ice water to make crisp. Drain, add cooked salad dressing and serve with vegetables. Hard boiled eggs garnish this nicely and add to the taste. Onion and celery may be added.

GREENS.

Mustard, kale and turnip greens are cooked the same way as spinach. It is necessary to pick and wash each leaf carefully. The old fashioned way of cooking turnip greens seems the most popular, and some think it quite a treat to be able to enjoy the hog jowl and greens. Have meat boiling in water sometime before adding greens. Cook until tender. Serve on platter with meat in center and poached eggs around border of dish.

GREEN STRING BEANS.

Old fashion way to cook string beans, break into pieces. Let stand in cold water for awhile. Put one half pound fat pork into a pint of cold water and cook for half an hour. Then add three pints of beans. Cook for one and half hours. If water should boil out add a little more warm water. Season and serve on platter with pork sliced.

SPINACH.

Pick, wash spinach, put in boiling water and cook until tender. Drain, season with salt, butter and pepper. Put in warm platter. Serve with hard boiled eggs cut in rounds and laid around spinach. Poached eggs are also nice with this vegetable.

EGG PLANT.

Boil until tender, cut in half, scoop out center. Mash pulp, season with salt, pepper and a little butter, a few drops cream. Fill shells, sprinkle top with bread crumbs and a small piece of butter and brown in oven.

FRIED EGG PLANT.

Remove skins, cut in thin slices and let stand in salt water for one-half hour. Dip in egg and fry in fat.

CUCUMBER.

Cucumbers are bitter near the skin. Peel thick and slice thin. Let stand in cold, or ice water without salt, as salt toughens them. Drain and serve on crushed ice. An onion sliced added to the cold water while standing improves the taste of the cucumber. They are often served together at table.

FRIED CUCUMBER.

Prepare as above, slice, drain and dip in salted meal with pepper added. Fry in butter a delicate brown. A little minced onion added to butter before cucumbers are put in improves flavor. Turn with spatula. Serve on toasted crackers or small rounds of bread sauted in butter.

TURNIPS.

Cook like carrots. After boiling in salt water 10 minutes drain, and pour fresh boiling water over them. Cook until tender, season and serve with white sauce.

Cook turnips as above, when second water has been added season with fresh pieces of pork, a little sugar to soften the strong taste, cayenne and a little salt. Serve hot with corn bread sticks.

STUFFED TURNIPS.

6 turnips, even in size.
1 tablespoon butter.
2 slices bacon.
2 teaspoons milk.
½ teaspoon chopped onion.
½ cup fresh crumbs.

Salt and pepper to taste. Boil turnips until tender, and cut off tops and scoop out center. Chop fine with bacon, onion, bread crumbs and milk and fry in butter. Put in turnip shells, sprinkle with crumbs, piece of butter on each and bake 10 minutes.

Nice way to cut turnips as a rose, steam until tender, color any shade. Serve creamed turnips in same. A perfect calla lily can be made of a thin slice of turnip pinned together at one side with carrot center, using parsley for stem.

CAULIFLOWER.

Take off outside leaves, cover with cold water and let stand half hour. Drain, cook in boiling water in uncovered vessel until tender. Pour a well seasoned creamed dressing over it. Do not season until done. It is often cooked in cheese-cloth bag to keep it white.

BEETS.

Wash well, cook without peeling. It requires one hour for cooking beets. Drain and rub off skins. Slice, serve with vinegar, pepper and salt. Some prefer them with sugar and butter.

OKRA.

Cook whole if pods are not too large. Cut in smaller pieces if large. Cook in boiling water (salted), for 30 minutes. Drain, season with pepper, salt and drawn butter. A little vinegar improves taste.

Okra can be dipped in batter and fried like oysters. It tastes very much like them.

TOMATOES.

There are a great many ways of preparing and serving tomatoes. The simplest way is to serve them chilled, peeled and sliced. Season with salt, pepper and vinegar, or sugar. They can be cut in halves or in sections to look like a pond lily and served with salad dressing. Pretty on lettuce leaf.

BROILED TOMATOES FOR BREAKFAST (GREEN).

Wash, wipe and cut in inch slices. Dip in meal that has been salted and pepper added. Melt some butter in spider, when hot put in slices of tomato. When brown turn and brown other side. Serve on very thin slices of toast. Nice with poached egg on each slice.

STEWED TOMATOES.

1 can stewed tomatoes.
½ cup sugar.
2 tablespoons vinegar.
1 tablespoon butter.

If fresh tomatoes, peel, cut into pieces, add sugar, a little salt, and the vinegar. Cook until tender and thick. Add butter and serve with dinner.

BAKED TOMATOES NO. 1.

Select tomatoes near same size. Allow one tomato for each person. Wash, wipe and cut off top, scoop out center and fill the cavity with the tomato cut fine, seasoned highly with salt, pepper onion, bread crumbs and a little chopped celery. Cold meat ground can be used with this mixture. Put tomatoes in pan with a little butter on each. Run in oven and bake 20 minutes.

BAKED TOMATOES, No. 2.

6 tomatoes, as near one size as possible.
1 heaping tablespoon bread crumbs.
1 tablespoon grated cheese.
6 mushrooms.
1 tablespoon chopped parsley.
1 tablespoon butter.
Pepper and salt.

Cut the tomatoes in halves if large enough. Scrape out some of pulp and add to the mixture. When mixed fill tomatoes, place in buttered tin, season highly and bake in moderate oven 20 minutes.

BAKED TOMATOES, No. 3.

4 large tomatoes.
½ cup brown sugar.
2 tablespoons butter.
1 tablespoon water.

Scald tomatoes and peel. Put in baking pan, add sugar, butter and water and bake until done.

ASPARAGUS.

Wash, scrape and let stand in cold water. Tie several stalks together and cook standing with bloom end up. It is more tender and takes less time to cook. Serve on toast with cream sauce poured over it.

Canned asparagus needs only heating and is served in same way. Asparagus tips are pretty in bread cups with cheese sauce. Garnish with crisp parsley.

BUTTER BEANS.

Shell and let stand in cold water for awhile. Cover with boiling salted water. Cook one hour. Serve with cream sauce or drawn butter. Can be pressed through potato ricer, add a little cream, butter, pepper and salt. Put in pan, sprinkle with buttered bread crumbs and run in stove to season.

GREEN PEAS.

Shell, cover with boiling water and cook thirty minutes in an uncovered vessel. Drain, season and serve hot. A little sugar is sometimes an improvement. White sauce can be used with peas.

CARROTS.

Cut in squares or bars, boil in salted water. Drain well, season with salt and pepper and serve with drawn butter or cream sauce.

SURPRISE BALLS.

Take cold mashed potatoes, form into balls size of an egg, with spoon make cavity in each end large enough to put an oyster. Dip in beaten egg, roll in crumbs and fry in deep fat. Cold minced meat may be substituted for oyster. Serve with tartar sauce.

STUFFED PIMENTOS.

1 cup cold potatoes.
1 tablespoon hominy.
A little bacon, bread crumbs, onion juice, and Worcestershire sauce.

Mix altogether and stuff pimentoes.

SCALLOPED POTATOES.

Scallop as you do oysters, only add pimentos and grated cheese on top.

DRIED LIMA BEANS.

Soak for several hours one pint of lima beans. Put in boiling water, let come to boil quickly, and simmer until done. Season with salt and butter.

Black eyed peas are cooked the same way.

BOSTON BAKED BEANS.

3½ cups of beans soaked over night. Parboil about 10 minutes. Take from pot and add three-fourths pounds of salt pork, 2 tablespoons of black molasses, and 1 teaspoon salt. Put in bean pot, cover with water in which beans have been cooked. Bake in slow oven for several hours, adding water when necessary. When done, remove cover and brown.

COMBINATION VEGETABLES, MEAT AND EGGS.

GREEN PEAS AND ASPARAGUS TIPS.

2 cups green peas.
1 cup asparagus tips.
1 cup cream sauce.
½ teaspoon minced parsley.
Salt and pepper.

Boil peas and asparagus until tender, and serve with cream sauce. Garnish with parsley.

MACARONI AND SAUSAGE.

Cook macaroni with cheese as directed. When almost ready to be taken from stove have some sausage balls of good country sausage made about size of marbles. Fry brown and put on top of macaroni. Let stand in stove to season and serve in baking dish garnished with parsley.

DEVILED EGGS WITH TOMATOES.

6 eggs.
½ teaspoon grated onion.
1 pt. tomatoes.
1 tablespoon butter.
1 teaspoon corn starch.

Cook tomatoes with onion, salt and pepper for a few minutes. Add butter and corn starch, cook five minutes longer. Beat eggs lightly, stir in tomatoes and serve on toast.

STARCHED EGGS WITH FISH CUTLETS.

6 hard-boiled eggs.
1 cup rich milk.
2 tablespoons butter.
1 tablespoon flour.
½ teaspoon salt.
1 tablespoon minced parsley.
Dash of cayenne.

Slice egg in half lengthwise. Make sauce of milk, flour, butter, salt and pepper. Pour over eggs and sprinkle with parsley. Serve with fish cutlets.

GREEN CORN WITH GREEN PEPPERS, TOMATOES AND ONIONS.

6 ears corn; cut off half and scrape.
½ green pepper.
3 tomatoes, peeled and cut fine.
1 teaspoon chopped onion.

Cook slowly for twenty minutes, or until reduced; season, salt and pepper; add one tablespoonful butter when taking from fire.

TOMATOES STUFFED WITH CHICKEN LIVERS.

6 tomatoes.
6 chicken livers.
½ tablespoon butter.
1 tablespoon olive oil.
½ teaspoon minced parsley.
1 pinch nutmeg.
1 cup fresh bread crumbs.
¼ teaspoon salt.
¼ teaspoon cayenne pepper.
¼ grated onion.

Cut off the top of tomatoes, remove the inside with a spoon and chop up bread and livers (after being boiled). Then add salt, pepper, onion, parsley, butter and nutmeg. Fry in oil, put back in tomato shells, dust with bread crumbs and bake ten minutes.

RICE SERVED IN TOMATO SAUCE.

After rice has been cooked and cooled it can be made into pretty border molds to serve meats in or any creamed vegetable.

It can also be colored any shade with fruit paste. Green rice beds are pretty for broiled chicken or croquettes.

EGG PLANT AND GREEN PEPPERS.

Peel, cut in cubes and parboil egg plant twenty minutes. Drain, put in baking dish with alternate layers of well buttered bread crumbs and finely minced green peppers. When the pan is full pour over this one-half cup white sauce seasoned highly. Cover top with crumbs and bits of butter. Run in stove to bake covered. Take off top and let brown before sending to table.

SUCCOTASH.

1 pt. butterbeans.
½ cup cream.
4 ears corn.
1 tablespoon butter.
Salt and pepper to taste.

Boil beans and corn until tender; cut corn from ear and mix with beans; stir in cream, salt, pepper and butter.

MIXED HASH.

1 pt. hashed turkey, chicken or beef.
3 small potatoes.
1 tablespoon browned flour.
½ pt. stock.
1 tablespoon butter.

Heat butter, add flour and stock. When it starts to cook, add potatoes. Cook until potatoes are done. Put in chopped meat and serve on toast.

BEEF HASH WITH SPAGHETTI.

1 lb. spaghetti.
½ cup milk.
¼ lb. cheese.
1 tablespoon butter.

Make beef hash. When spaghetti has cooked wash and drain. Put in layers in baking pan with cheese and butter and a thick layer of hash between. Pour milk over this and bake until brown.

GREEN CORN AND GREEN PEPPERS.

Four ears corn boiled in salt water twenty minutes. Cut corn from cob. Cut peppers in halves, take out lining and seeds. Drop in boiling water while corn is cooking. When corn has been cut, season with butter, pepper and salt and set over hot water on stove. When peppers are tender remove from fire, cut in small pieces and mix with the corn. Let stand until blended. Can be served in pepper cups or poured in baking dish.

STUFFED PEPPERS.

Cut tops from peppers. With scissors cut out lining and seeds. Stand in cold water one-half hour. Drain, fill with any cold meat minced fine, a little onion, butter, pepper and salt and a few bread crumbs. Put in baking dish with cup of stock or water and bake one-half hour or more. Serve hot with tomato sauce.

6 green peppers.
2 cups minced cold meat, chicken or veal.
1 cup bread crumbs.
1 small onion.
1 tablespoon melted butter.
1 cup stock or water.
Salt and pepper.
1 cup tomato sauce.
Ham, ground.

CABBAGE AND SAUSAGE (CREAM SAUCE).

½ head white cabbage.
½ lb. sausage.
1 pt. milk.
½ pod red pepper.
1 tablespoon butter.
1 tablespoon flour.
1 small cup bread crumbs.

Cut cabbage fine, let stand in cold water one-half hour. Put in boiling water and drain after boiling fifteen minutes. Add more water and cook ten minutes. Drain, add rounds of sausage fried. Put in baking dish and bake until seasoned. It may be served in the outer leaves of whole cabbage after being steamed.

EGGS AND BACON WITH CREAM SAUCE.

6 slices bacon.
1 cup milk.
6 hard-boiled eggs.
1 tablespoon butter.
½ teaspoon flour.
Dash cayenne.

Make sauce with butter, milk and flour. Cook bacon crisp, cut eggs in half. Pour sauce over just before serving.

CAULIFLOWER AND CHEESE.

1 cauliflower.
½ lb. grated cheese.
½ teaspoon red pepper.
1 cup cream sauce.
1 tablespoon butter.

Boil cauliflower; when cold cut in pieces. Put in dish alternately with cheese and pepper. Pour over this cream sauce, add buttered bread crumbs and bake ten minutes.

CAULIFLOWER AND MUSHROOMS SERVED IN GREEN PEPPERS.

1 head cauliflower.
1 can mushrooms.
1 cup cream sauce.
8 green peppers.

Cook cauliflower as directed above. Saute mushrooms in butter. Have cup cream sauce ready. Cut cauliflower into small pieces, add mushrooms and sauce. Fill green peppers, after having put them in hot water for ten minutes. Put in pan and run into oven to season.

CAULIFLOWER WITH CHEESE.

After cauliflower has been drained and cut into small pieces put layer into dish; cover with cream sauce, sprinkle with cheese, another layer of cauliflower and sauce and cheese. Sprinkle with buttered bread crumbs and put in oven to brown.

TOMATOES AND MUSHROOMS.

6 tomatoes.
1 can mushrooms.
1 cup tomato sauce.
1 onion.
1 cup bread crumbs.

One can mushrooms sauted in butter. Wash and peel six tomatoes; slice and put layer in baking dish, with alternate layer of mushrooms. When dish is filled cover with tomato sauce highly seasoned with onion. Cover top with buttered bread crumbs and bake brown.

FRUITS.

COOKING FRESH FRUIT.

Pears, apples, peaches and apricots are cooked in the same way.

TO STEW APPLES.

Pare, core and cut in halves. Put in sauce pan with small quantity of water. Cover and cook until tender, add sugar and stir in lightly so as not to break the pieces of fruit. More water is necessary for some apples than others. When this is the case pour off some before adding sugar. If desired slices of lemon can be put with apples. Cinnamon gives them a good flavor. Cook pears and peaches in same way.

TO BAKE FRUIT.

If fresh fruit is used stew until tender. Put in baking dish with enough liquid to season, add sugar and any flavor desired, and cook until done. Meringue can be put on this, making it good and pretty also. Fruit may be baked in custard made from yolks left from meringue. This is delicious.

PRETTY APPLES.

Pare and core nice sized apples. Make sirup using 2 cups sugar and one cup of water. When sirup gets a little thick put in apples. Watch carefully, turning with fork until tender through. Take from fire, place on platter, when cool stick blanched almonds around them and fill cavity with cherries and nuts. Cook syrup until it jellies and pour over apples.

Another Way—Pare and core, put in hot sirup with 3 tablespoons maple sirup, and after filling the cavity with bananas, turn carefully until tender. Remove from fire and put one marshmallow on each apple. Run in oven to brown marshmallow. Delicious served with meats.

Apples cooked in syrup and delicately flavored with mint extract are lovely to serve with meat—color green.

PEACHES AND PEARS.

To use canned fruit, place in syrup after it is ready in baking dish, fill cavities with pecans, place marshmallow on each piece of fruit and run into stove to season. Serve with meat course. Can be used with whipped cream for dessert.

BAKED APPLES STUFFED WITH DATES.

Steamed or baked apples stuffed with orange and pineapple.

CINNAMON APPLES.

6 medium apples, peeled and cored.
2 cups sugar.
2 bananas.
1 cup water.
½ cup candy cinnamon drops.

Make Sirup—When boiling put in apples stuffed with bananas two or three drops—then put into sirup, sprinkle rest of candy over apples. This makes a lovely pink color and gives a delightful flavor.

Put in crystal dish and serve cold with meat course.

Ginger may be used instead of bananas.

SNOW BALL APPLES.

Pare and core 5 medium sized apples. Bake in sauce made by cooking.
½ cup confectioners' sugar.
10c worth of marshmallows.
½ cup boiling water until smooth.

Pour over apples and bake until done. When taken from stove, roll in shredded cocoanut and serve cold.

TO STEW CRANBERRIES.

Wash one quart of cranberries, add half pint boiling water, cover closely, cook six minutes, stir with wooden spoon, press through colander, add one pint sugar; simmer ten minutes. Serve hot or cold. When cold it will jell.

PIE PLANT.

Wash and scrape, cut in inch pieces, cover with water and heat to boiling point. Drain off water, add half as much sugar as fruit and cook six or eight minutes. Stew gooseberries same way. They require a little more cooking than pie plant.

APPLE SNOW.

3 large tart apples. 3 egg whites.
½ cup powdered sugar.

Stew apples quartered, and when tender strain and mash through sieve. Whip eggs dry and stiff, beat in sugar and then the apples. Pile on crystal dish, garnish with apple jelly and serve with one pint of boiled custard made from yolks.

This can be served with orange or any other flavor and garnished with the fruit.

Apples peeled, cored and filled with preserved ginger, orange marmalade, pineapple or cherries, put in baking dish with syrup and baked make a lovely dish to serve with meats.

DRIED FRUIT.

All dried fruit should be washed well in warm water. Soak in cold water until plump in appearance. Some dried fruit should be left in water overnight and cooked in water in which they are soaked until tender. Sweeten to taste and simmer five minutes. Serve hot or cold.

Prunes should be soaked several hours before cooking. Cook dried plums, peaches, apples and apricots same way.

CAKEMAKING.

In making cake, there are a few important facts to consider.

The success depends upon material used. Always select fresh eggs and butter, the best and purest of baking powder, and a good grade of granulated sugar. Always sift if sugar is coarse. If the recipe calls for sweet milk, have it fresh; if sour milk, have thick, good milk. Use the best grade of winter wheat flour. Have everything clean and in readiness when you begin to mix the cake. If in winter, have butter warm, but not melted, and keep the temperature of the cake the same. Do not let it get chilled or the butter mixture will separate. In summer, I find it an excellent idea to use a little crushed ice to put the bowl in after the sugar and butter are well blended. I will give directions here for mixing the different kinds of cake, and this is followed in all the recipes.

If it is your desire to have cakes that are proof of your skill, or even if your ambition is just to serve simple palatable cakes, you must learn one lesson at the outset—no part of it can be carelessly done. Measuring, mixing, baking, all must have attention—correct, intelligent care is necessary—you should know what you are doing and why, if you want to be certain of success. Don't think I consider cakemaking a formidable undertaking. I do not, but I certainly *do* consider it worth doing well and know from many years' experience how small things can ruin big ones. Out of this experience I want to give you a hint or two that I feel sure will help your future cake baking to success.

The thing I want to stress first is measuring ingredients. Measure everything. If you use a marked measure do so carefully. If you use a cup or glass for your measuring, be very sure to employ the same size vessel for each ingredient. Two cups are necessary—one for liquids and one for dry materials.

Butter should be cold—cut it in small pieces and fill the measuring cup full, but do not pack. Flour is sifted, then put into cup with spoon. Fill cup to overflowing, then

MAKING FLOWER PETALS.

scrape off even. Sugar is measured in the same manner. If milk is needed, you cannot, of course, heap up or level down, but you can, and many of you do, underfill the cup. If the recipe calls for a certain amount of milk, use exactly that—no more and no less; a cupful is a cup filled full.

Powdered material, cinnamon, baking powder, etc., is measured by spoonfuls when making things in quantities. Your recipe should tell you, and all good ones do, whether a level, heaping or rounded spoonful is needed. A *heaping* spoon means piling up, every particle the size spoon called for will hold. A *rounded* spoon must be piled full, then shaken gently until the powder is just rounded over the spoon. A *level* spoon is piled up and then smoothed off even.

About Eggs.—Either measure or weigh eggs if you wish to always get the same results. See table of weights and measures on page 10.

DIRECTIONS FOR MAKING WHITE CAKE.

First get pans ready. Cut white or light brown paper to fit bottom of pan to be used, brush with melted butter on bottom and sides; keep brush for this purpose. Sift flour, measure and sift four or five times with baking powder. Beat eggs stiff; cream butter; add sugar, and work very light; add alternately the milk, little at a time; the flour and whites; then the flavoring. Bake in layers or loaves, or large sheets. Turn out on linen cloth on firm foundation, remove pan and paper, leave to cool.

WHITE CAKE NO. 1.

2 whites.
¾ cups sugar.
1 cup flour.
¼ cup butter.
1 teaspoon baking powder.
½ cup milk.

Flavor with vanilla and lemon.

WHITE CAKE NO. 2.

3 whites.
½ cup butter.
1½ cups sugar.
2½ cups flour.
2 teaspoons baking powder.
2-3 cup milk.

Flavor with orange and lemon.

WHITE CAKE NO. 3.

4 whites.
½ cup butter.
1½ cups sugar.
2-3 cup milk.
2½ cups flour.
2 teaspoons baking powder.

Flavor to taste.

DAISY WHITE CAKE NO. 4.

6 whites.
3 cups flour.
1 cup sweet milk.
1¾ cups sugar.
¾ cup butter.
3 teaspoons baking powder.

Vanilla and orange flavor. Bake in two layers.

LADY BALTIMORE CAKE.

Make six-egg white cake. Flavor with rosewater and ice with white icing. Put the following in filling:

1 cup raisins cut in pieces.
1 cup pecans or walnuts, cut.
½ cup figs, if liked.

Mix with icing and put between cake. Ice plain and put fruit on top of cake. The same kind, only use raisins whole, nuts in half and figs in strips.

RAINBOW CAKE.

Whites 4 eggs.
1 cup sugar.
½ cup milk.
½ cup butter.
2 cups flour.
2 teaspoons baking powder.

Flavor with orange, vanilla and lemon. Take out portion and tint pink with color paste. Mix in with white to make a pretty pink and white cake.

GEORGE WASHINGTON CHERRY CAKE.

¾ cups butter.
1¾ cups sugar.
1 teaspoon vanilla.
6 eggs, whites.
3 cups flour.
1 cup milk.
3 level teaspoons baking powder.

Add one cup cherries cut in two or three pieces. Bake in loaf pan.

HICKORY NUT CAKE.

1 cup butter.
7 egg whites.
3 cups flour.
2 cups sugar.
1 cup sweet milk.
3 level teaspoons baking powder.

One cup hickory nuts cut and dropped in after cake has been put in pan. Flavor with vanilla and orange.

WHITE CAKE NO 5.

8 whites.
2 cups sugar.
1 cup butter.
3 teaspoons baking powder.
3 cups flour.
1 tablespoon cornstarch.
1 cup sweet milk.

Add nuts or cherries to batter if liked. Bake in two jelly tins.

MY FAVORITE CAKE.

12 whites.
½ lb. butter.
1 cup milk.
1 lb. flour.
1 lb. sugar.
5 level teaspoons baking powder.
Lemon, orange and vanilla.

DIRECTIONS FOR MAKING YELLOW CAKE.

First sift and measure flour and then sift as in white cake with baking powder. Beat yolks very, very light; add half of sugar and beat again. Cream butter with the rest of the sugar, and then add to this the yolks. Then the milk and then the flour, flavoring last. Bake as you would white cake layer or loaf. Yellow cakes require a little more heat than white cakes.

ORANGE CAKE.

3 egg yolks.
2 whites eggs.
2 cups sugar.
¾ cup cold water.
3 cups flour.
4 level teaspoons baking powder.
1 orange juice and grated rind.

MRS. EDWARDS' GOLDEN CAKE.

½ lb. butter.
1 lb. sugar.
Yolks 12 or 14 eggs beaten light.
1¼ cups sweet milk.
1 lb. flour.
2 round or 4 level teaspoons baking powder.
1 teaspoon orange.
1 teaspoon vanillla.

Bake in layers or one sheet and put together with orange icing.

YELLOW CAKE.

8 yolks.
2 cups sugar.
¾ cup butter.
3 cups flour.
1 cup sweet milk.
1 tablespoon cornstarch.
3 teaspoons baking powder.
Orange flavor.

DIRECTIONS FOR MAKING POUND CAKES.

Measure and sift as for other cakes. Beat yolks with half the sugar; beat whites very stiff; add yolks to creamed butter mixed with half of sugar; then milk, flour and whites. Blend well and flavor with vanilla.

CHEAP CAKE FOR SAUCE.

2 eggs.
½ cup butter.
2½ cups flour.
2 teaspoons baking powder.
1 cup sugar.
½ cup milk.
Orange flavor.

OLD-FASHIONED POUND CAKE.

9 large eggs.
1 lb. flour (4½ cups).
2 cups sugar.
¾ lb. butter.
Flavor with vanilla.

ONE-EGG CAKE.

¼ cup butter.
½ cup sugar.
1 egg.
½ cup milk
1½ cups flour.
1 teaspoon baking powder.
1 teaspoon vanilla or lemon.

MAPLE LAYER CAKE—DONALD FUDGE.

1-3 cake chocolate.
2 cups maple sugar.
½ cup butter.
2½ cups flour.
1 teaspoon soda.
2 eggs.
1 cup buttermilk.

Melt chocolate over hot water. Dissolve soda in buttermilk; cream butter and sugar; add eggs, milk and flour; mix well; fold in melted chocolate last. Bake in two layers.

MAPLE FILLING.

1½ cups maple sugar.
½ cup sweet milk.
1 tablespoon butter.

Boil until it spins thread. Take from fire, beat until cold.

DIRECTIONS FOR MAKING CHOCOLATE CAKE.

Melt chocolate in double boiler. Measure and sift flour as many times as you would for white and yellow cakes. Mix beaten yolks with sugar to butter creamed with sugar. After adding flour and whites flavor and add chocolate last.

CHOCOLATE CREAM CAKE.

3 eggs beaten separately.
2½ cups flour.
1¾ cups sugar.
1 cup sweet milk.
1 scant cup butter.
3 level teaspoons baking powder.
¼ lb. chocolate melted over hot water, with
1 tablespoonful of vanilla.

SUGGESTIONS FOR MAKING CHOCOLATE CREAM CAKE.

In measuring butter by cups, cut the butter in little particles while cold and fill the measuring cup with the particles. Cream the butter and add to it one cupful of the sugar. Beat the yolks very, very light and add to them the remainder of the sugar. Now mix these two combinations of ingredients. To this mixture add the flour and the beaten whites of eggs, in alternation, as given in the general directions, blending in the chocolate and flavoring last.

FILLING FOR CHOCOLATE CREAM CAKE.

4 tablespoonsfuls of sweet cream.
1 cup XXXX sugar.
1 teaspoon butter.
1 tablespoon each of cocoa and vanilla.

Mix thoroughly, put over a vessel of hot water and stir to a smooth cream. Let cool a little before spreading on cake, or it will run.

DEVIL'S FOOD OR CHOCOLATE.

2 eggs beaten separately.
2 cups sugar.
3 cups flour.
1 cup buttermilk.
¼ cake chocolate.
½ cup butter.
1 teaspoon soda dissolved in milk.
1 teaspoon baking powder.
Flavor with vanilla.

ONE-EGG CHOCOLATE CAKE.

1 cup butter.
1 cup sugar.
1 egg.
2 level teaspoons cinnamon.
1 level teaspoon each cloves and allspice.
¼ nutmeg grated.
1 cup sweet milk.
3 tablespoons cocoa or grated chocolate.
2 cups flour.
½ teaspoon soda.
1 teaspoon cream tartar.
Bake in sheet; cover with icing.

CHOCOLATE CAKE WITH POTATOES.

2-3 cup butter.
2 cups sugar.
4 eggs (whole).
1 cup hot mashed potatoes.
2 squares melted chocolate.
½ cup sweet milk.
2 cups flour.
2 rounding spoons baking powder.

Add potatoes to butter, sugar and yolks creamed.

DIRECTIONS FOR MAKING FRUIT CAKES.

Get fruit ready the day before, and pour over wine or grape juice. Have almonds blanched and ground and pour over a tablespoonful of rosewater. Measure spices, put in cordial, add to this jelly, but do not stir after jelly is added. Have flour browned in oven, cooled and measured.

Cream butter and half sugar and beat yolks light with the other half. Add these to butter, then put in cordial, jelly and spices; alternately add whites stiffly beaten and one-half of flour, then chocolate. Sift flour over top layer of fruit, add to batter, sift again and so on until all the fruit has been added. Put in nuts.

First line your pans with two layers of heavy brown paper cut to fit. Take strips of paper the depth of pans and carefully line all sides. Brush paper with fresh melted butter. You may have a little trouble in fitting the side strips smoothly; if so, slash them just enough to get a perfect fit.

PRESIDENT WOODROW WILSON'S CHRISTMAS CAKE.

The pans are now ready for batter, which, of course, should be all mixed. Put this in pans with spatula and smooth in place. When pan is full, decorate top with nuts and fruit. Place pan on steel or iron griddle and put in oven of gas stove. Fix the rack nearly four inches from bottom of stove and under the rack put a pan of hot water. As this water only serves to keep some moisture in the air inside the stove, it need only be a small vessel. Two small hot water pans may be used if you like. Turn the blaze very low and keep it so.

If you haven't a gas stove, of course, use a range. Put cake pan on griddle and set on bottom of stove with small pan of hot water on the side. Or you can set the griddle in a pan containing a small amount of hot water.

When the cake is in and the stove started, shut the door and do not disturb it for one hour. Your cake must stay for sixty minutes absolutely untouched so it can season. After this it may be turned occasionally. From two and one-half to four hours are required for perfect baking. This depends on size of cake.

When you think the cake is done run a straw from top straight through to bottom. If particles of batter adhere, leave it a while longer, but watch carefully. When done, remove from stove and leave in pan until almost cold. Then while the cake is still *slightly warm,* run knife around edge to loosen thoroughly from pan and turn out. Two or more cakes can be baked at once, as they never burn if care is taken. And care surely must be taken, but if the instructions I am giving you are followed, success will be yours. You will be repaid for your trouble by having a soft, delicious fruit cake that any housekeeper should be proud to offer guests and family as proof of her skill.

FRUIT CAKE.

2 lbs. seeded raisins.
½ lb. citron.
½ lb. dates.
½ cup plum jelly.
½ cup strawberry preserves.
½ cup cherries.
½ cup sherry.
½ cup brandy.
½ lb. butter.
¾ lb. flour, browned and sifted with—
1 teaspoon baking powder.
8 eggs.
1 pound sugar.

PRESIDENT'S FRUIT CAKE.

12 eggs.
1 lb. sugar (2 cups).
5 lbs. raisins.
1 glass grape jelly.
1 lb. crystallized cherries.
1 lb. crystallized pineapple.
¼ lb. orange paste.
1 lb. blanched and ground almonds.
1 lb. pecans.
1 tablespoon cinnamon.
½ teaspoon nutmeg.
1 lb. butter (2 cups).
1 lb. flour (4½ cups).
1 lb. home-made citron.
1 tablespoon of melted chocolate.
½ teaspoon allspice.
½ cup cordial mixed with spices.
1 cup whiskey or grape juice.

DIRECTIONS FOR MAKING SPICE CAKES.

When whole eggs are used, mix as for pound cake; when yolks only, mix as yellow cakes; add spices to batter and then fruit if used.

1 cup butter.
2 cups sugar.
½ cup sour milk.
3 eggs.
1 teaspoon soda.
1 cup blackberry jam.
1 teaspoon cinnamon.
¼ teaspoon allspice.
½ teaspoon nutmeg.
3 cups flour.

Bake in two layers. Ice with seafoam icing.—*Mrs. Cheatham.*

STRAWBERRY JAM CAKE.

3 eggs.
¾ cup butter.
¾ cup jam.
1-3 cup buttermilk.
2½ cups flour.
1 teaspoon soda.
1 teaspoon cinnamon.

Cream the butter and half of sugar. Color pink with color paste. Beat yolks light with the other half cup sugar; add to butter and sugar. Put soda in milk; add with a little flour, and then the whites and rest of flour, then cinnamon. Lastly fold in the jam. Bake in layers or one sheet. Cover with white or green icing and mark in squares. Put a fresh strawberry on each square if in season.

ROOSEVELT SPICE CAKE.

1 cup butter.
2 cups sugar.
1 cup milk.
1 teaspoon cinnamon.
4 eggs.
4 cups flour.
4 teaspoons baking powder.
½ teaspoon nutmeg.

Bake in loaf or two layers.

IMPROVED LADY McMILLIN CAKE.

1 cup butter.
2 cups sugar.
Whites and yolks 6 eggs or 12 yolks beaten very light.
1 cup sweet milk.
3¾ cups flour.
2 rounded or 4 level teaspoons baking powder.
2 teaspoons cinnamon.
1 tablespoon (heaping) cocoa.
½ teaspoon nutmeg.
1 cup blackberry jam.
½ cup cordial or whisky.

Cream butter, add half sugar to butter; beat very light. Beat yolks light with rest of sugar. Sift flour several times with baking powder, and add alternately with milk and whites. Mix spices and cocoa with cordial; add to batter; gently stir in jam last.

SPICE CAKE.

1 cup butter.
1 cup sugar.
3 cups flour.
1 scant cup of molasses.
1 cup buttermilk.
1 teaspoon soda.
2 eggs beaten together.
1 rounding teaspoon cinnamon.
1 scant teaspoon nutmeg.

BLACKBERRY CAKE.

1 cup sugar.
¾ cup butter.
¾ cup buttermilk.
1 cup blackberry jam.
¼ teaspoon cloves.
4 eggs.
2½ cups flour.
1 teaspoon soda.
1 teaspoon cinnamon.
1 teaspoon allspice.

Bake in layer or loaf. Cream butter and sugar; add the yolks well beaten with part of sugar. Add jam and buttermilk. Reserve a little milk into which dissolve soda, add flour and spices.—*Mrs. Baker.*

EGGLESS CAKE.

2 cups sugar.
½ cup fat; pinch salt.
4 cups flour.
2 cups buttermilk.
2 teaspoons cinnamon.
¼ teaspoon allspice.
1 teaspoon nutmeg.
1 lb. raisins seeded and cut.
3 teaspoons baking powder dissolved in 1 tablespoon of boiling water.

Flavor with orange and vanilla, blended.—*Mrs. McKoin.*

CHEAP SPICE CAKE.

5 whole eggs.
2 cups sugar.
3½ cups flour.
4 level teaspoons baking powder.
1 cup sweet milk.
1 tablespoon cinnamon.
2 tablespoons cocoa.
1 teaspoon nutmeg.
1 cup of strawberry or blackberry jam.
¾ cup of fat.
½ cup cordial.

Dissolve spices in cordial. Mix as any other cake, adding jam last.

DIRECTIONS FOR MAKING SPONGE CAKES.

In making angel and sunshine cake, sift flour five times before measuring. Have bowl perfectly dry before beating whites. Have eggs cold and especially fresh for these cakes. Add pinch salt to whites. This toughens the fibre and helps retain the air, as the lightness of sponge cake depends mainly on the amount of air beaten into the eggs. Always fold in the flour; never beat after flour is added. When salt is added, beat whites until creamy. Add cream tartar and beat stiff; gently stir in the sugar, and then fold in flour. In sunshine, after the sugar has been added, put in yolks beaten light; then flour and flavoring. Bake these as you would layer cakes. I light my stove for all cakes when ready for oven if gas range is used. It requires from forty to forty-five minutes to bake the above cakes. When taken from oven must cool in pan inverted. There are pans sold especially for these delicate cakes for 25 cents. It pays to have them. Never grease them as you do pans for butter cakes. Some sponge cakes have baking powder. Then you would sift as for white cake. But always fold flour in last.

MRS. SANFORD DUNCAN'S ANGEL CAKE.

12 eggs beaten slowly but not too stiff and dry.
1½ cups sugar.
1 cup flour after sifting several times.
1 teaspoon cream tartar. Pinch of salt.

SUNSHINE CAKE.

Whites of 7 large or 8 small eggs, yolks of 5.
1 cup sifted sugar.
1 scant teaspoon cream tartar.
1 teaspoon orange.
1 cup flour, measured after sifting 3 times.

FRUIT SPONGE CAKE.

7 eggs.
1½ cups sugar.
2¼ cups flour.
¼ teacup cold water.
2 teaspoon baking powder.
1 teaspoon lemon and vanilla.

Bake in two layers.

FILLING.

1 minced orange.
1 banana—sliced.
Juice ½ lemon.
1 can pineapple chopped fine.
½ cup sugar.

Ice on top with the following icing: Take syrup of pineapple, boil with sugar, allowing two cups to one of juice, break two eggs to each cup of sugar, beat whites stiff; when syrup cooks thick and threads, pour gradually over the eggs; cook over steam to the right consistency to ice cake. Delicious.

SPONGE CAKE.

5 eggs.
1 cup sugar.
1 cup water.
1½ cups flour.
1 heaping teaspoon baking powder sifted with flour 5 times.
Flavor to taste.

Cook sugar with water until it is a thick sirup. Let cool and pour over well beaten yolks of eggs. Fold in flour, then the beaten whites, and flavor. Bake quickly in layers or in a sheet.—*Mrs. Hayden Dodd.*

SPONGE CAKE WITH CREAM FILLING.

("New England Cream Pie.)

3 eggs.
1½ cups sugar.
2 cups flour.
½ cup cold water.
1 teaspoonful cream of tartar.
½ teaspoon soda.
Bake in a quick oven in two layers.

CREAM FILLING FOR SPONGE CAKE.

1 pint sweet milk, put on to boil.
2 eggs.
½ cup of sugar.
1 heaping tablespoon of flour.

Beat these last three well together. Just as the milk comes to a boil stir in one tablespoonful of butter and then the above mixture. Stir constantly until the cream thickens like mush. When cold, flavor to taste. Split the layers and fill.

SPONGE JELLY ROLL.

Make a light sponge cake. Turn out on clean napkin. Spread with any kind of marmalade or jelly and roll up with napkin, turning back cloth each roll. Serve with foamy sauce.

ORANGE ROLL.

Make light sponge roll. Spread with orange cream, three oranges, pulp and juice, two cups confectioners' sugar, one tablespoon butter. Stir over steam until creamy and put on roll while hot. Serve with orange sauce.

"BRIDE'S CAKE."

15 whites.
2 cups sugar.
½ lb. butter (1 cup).
1 cup sweet milk.
2 rounding teaspoons baking powder sifted 5 times with 1 lb. of flour.
Almond and vanilla.

WHITE CAKE—"MRS. MARSHALL."

14 whites.
1 lb. sugar.
1 lb. flour.
1 cup sweet milk.
½ lb. butter.
½ teaspoon soda.
1 teaspoon cream tartar.
Vanilla and orange.

Cream soda with butter; sift cream tartar with flour.

SMALL CONFECTIONS—SNOW BALLS.

4 whites.
½ cup sugar.
1-3 cup butter.
1 cup flour.
½ cup cornstarch.
2 teaspoons baking powder.
½ cup sweet milk.

Cream butter and sugar, add gradually milk, flour and eggs. Put batter in six well buttered cups and steam one-half hour. Turn out, roll in powdered sugar, and serve with tutti frutti sauce.

BROWNIES.

1½ cup brown sugar.
1 scant cup butter.
2 cups flour.
2 teaspoons cinnamon.
½ cup nuts.
2 eggs beaten very light.
2 tablespoons of buttermilk.
1 scant teaspoon of soda.
1 cup chopped dates.

Drop in greased pan and bake.

COCOA FRUIT COOKIES.

2-3 cup butter.
1 cup sugar.
2 cups flour.
¼ cup cocoa.
1 scant teaspoon soda.
1 full teaspoon cinnamon.
2 eggs.
1 cup pecans chopped.
1 cup dates.

Cream butter, add sugar, sift the flour, cocoa, soda and cinnamon; to the butter and sugar add the well-beaten eggs and flour, then dates and pecans. Drop by spoonfuls into a well-greased biscuit pan and cook in moderate oven.

ENGLISH SHORT CAKE.

Rub into one pound of flour four ounces butter, four ounces powdered sugar, one egg and two spoonfuls cream enough to make a paste. Put currants into one-half and caraway seeds into other. Roll thin, cut into biscuits. Bake fifteen minutes.—*Mrs. Vaughn.*

CRULLERS.

4 eggs.
2-3 cup butter.
A little salt.
¼ cup sweet milk.
2 teaspoons baking powder sifted in 2 cups flour.

Make dough stiff enough to roll. Cut and bake.

DOUGHNUTS.

2 cups sugar.
2 eggs.
2 teaspoons baking powder.
1 cup milk.
2 teaspoons of fat.

Flour enough to roll. Flavor with nutmeg and fry in hot fat. Use the small centers for balls.

ENGLISH COOKIES.

2 whole eggs or 4 yolks beaten very light.
1 cup sugar.
¾ cup butter.
2 cups flour with 2 teaspoons baking powder.
¾ cup sherry wine with 2 teaspoons cinnamon and ½ teaspoon cloves dissolved in wine.

To this batter add one cup chopped raisins, three-quarters cup chopped pecans. Mix all well and bake in gem rings.

PECAN COOKIES.

½ cup butter.
1 cup sugar.
1 cup sweet milk.
2 teaspoons baking powder.
1 cup chopped pecans.
3½ cups flour.

Drop on greased paper in pan and cook as tea cakes.

JUMBLES.

3 eggs.
2 cups sugar.
¾ cup butter or fat.
3 tablespoons sweet milk.
3 cups flour sifted with 2 teaspoons baking powder.

Roll thin, add more flour to keep from sticking, sprinkle with ground almonds and sugar and bake quickly.

LITTLE CAKES.

2 eggs whipped very light.
½ cup butter.
1 cup sugar creamed well with butter.
½ cup sweet milk.
2 cups flour with 2 teaspoons baking powder.

Favor with lemon or vanilla, mix well and bake in gem pans.

OAT MEAL DROP COOKIES.

¾ cup butter.
1 cup white sugar.
¼ cup sweet milk.
2 cup Quaker oats.
1¼ cups flour.
2 eggs.
1 level teaspoon baking powder.
1 level teaspoon salt.
1 level teaspoon cinnamon.
1 level teaspoon nutmeg.
½ teaspoon cloves.
1 cup seeded raisins cut fine.
½ cup hickory nuts.

Drop in buttered baking pan in spoonfuls some distance apart. If dough spreads too much add more flour.

TEA CAKES.

3 eggs.
2-3 cup butter or ½ cup fat.
2 cups sugar.
3 level teaspoons baking powder.
3 cups flour sifted 3 times with powder.

Beat eggs light, add sugar, then softened butter. Mix into flour and add enough flour to roll into soft dough. Roll thin, sprinkle with sugar, and cut with fancy cutter. Bake in quick oven.

PRESIDENT TAFT'S THANKSGIVING CAKE.

ROLLED WAFERS.

3 eggs.
1 full tablespoon butter.
1 cup sugar.
1 pint flour.

Beat yolks and sugar together, add whites beaten stiff. Then flour, put a small spoonful in wafer iron, cook and roll while hot.

ZEPHYR WAFERS.

Equal parts of milk and flour, salt to taste, bake in wafer irons.

GINGER CAKES.

MAMMY'S GINGER CAKES.

2 eggs.
½ cup buttermilk.
¼ teaspoon salt.
1 pt. molasses.
1 cup sugar.
½ cup fat.
2 teaspoons soda.
1 tablespoon ginger.

Rub with yolks of eggs; roll thin, cut with cake cutter and bake.

GINGER BALLS NO. 1.

4 egg yolks beaten light (with part of sugar).
½ cup butter.
1 cup sugar.
½ cup sweet milk.
2¼ cups flour with one heaping teaspoon of baking powder.
2 tablespoons sherry wine.
2 teaspoons cinnamon.
1 light cup of crystallized ginger and raisins chopped fine.

Bake in well buttered gem rings.

GINGER BALLS NO 2.

½ cup brown sugar.
2 cups flour.
2 tablespoons buttermilk.
1 scant teaspoon soda.
1 scant cup butter.
2 teaspoons cinnamon.
1 cup crystallized ginger cut in pieces.
½ cup nuts.
2 eggs beaten very light.

Drop in greased pan and bake.

GINGER SNAPS.

Heat to boiling one cup of black molasses, one cup butter, two cups brown sugar, two tablespoons ground ginger, one tablespoon cinnamon, one teaspoon soda. When boiling take from fire and beat well. When cool, add two beaten eggs and flour enough to make stiff dough. Roll very thin and bake in a quick oven.

GINGER BREAD.

¾ cup butter melted.
1½ cups sugar.
¾ cup milk.
5 cups flour.
2 teaspoons baking powder.
1 teaspoon salt.
1 full teaspoon ginger.

Roll thin in sheets and mark with a grooved roller; sprinkle with sugar and bake in moderate oven.

SOFT GINGER BREAD.

½ cup butter.
1 cup molasses.
½ cup sugar.
2½ cups flour.
½ cup milk.
2 eggs.
1 level teaspoon baking powder.
1 level teaspoon ginger.
½ teaspoon cinnamon.

Make and bake as cake, serve hot with sauce.

MARGUERITES FOR LUNCHES.

Juice of ½ orange.
1 cupful sugar.
14 marshmallows.
2 eggs, whites.
1 cupful chopped pecans.
½ cupful cocoanut.
½ cup candied pineapple.
1 box square saltines.

Place orange and sugar in saucepan and boil to soft ball stage. Add marshmallows cut in small pieces, let stand until melted. Beat whites stiff and add to mixture; mix thoroughly and beat until it stiffens. Add the other things; spread on saltines and bake in oven until deep straw color.

NO. 1. FIRST POSITION IN MAKING TUBE.

NO. 2. SECOND POSITION IN MAKING TUBE.

ICINGS, FILLINGS, ETC.

Mrs. Wilson's Decorative and Plain Icing.

4 whites of eggs.
2½ cups sugar.
1 cup water.
1 teaspoon lemon juice, or
½ teaspoon baking powder and tartaric acid mixed in the proportion of 1 part acid to 2 parts baking powder.

Cook syrup until it drops thick from spoon. Have whites beaten stiff and smooth with the half cup of sugar. Add syrup to eggs a little at a time, letting the last cook until it threads. After beating well, put over pan hot water and add powder. Cook until it piles without sinking, to decorate. Plain icing will not require so much cooking. The decorative icing can be beaten back smooth with a spoon. Use lemon if preferred to powder.

INSTRUCTION FOR USING ICING.

When the icing is taken from the steam, gently fold until cool—if it stands uncovered any length of time the air will form a crust over the top. When not ready for use, lightly cover with wax paper—always use the top for filling if particles of crust should form. Icing should be like marshmallow and should stand firm between cake. The part for the top of the cake, if too stiff to spread nicely, must be beaten smooth with spoon before trying to ice with spatula.

To color, put the amount for one color in plate—take a small portion with small spatula to the side, mix color desired thoroughly into this small amount, then gently fold into the rest. Never beat this as it must stand firm for decorating. Make tube according to illustrations; tube should be about one-half full, fold the top well and hold in palm of hand so as to be comfortable. When a flat leaf or petal, such as a rose, is needed, cut the V shape as in illustration No. 6. Cut tube before filling—always hold the tube so the point will be on a direct line with the thumb—do not press

until tube is in place where you wish the leaf. With a slight pressure of hand the leaf will be formed.

There are only two kinds of tubes—one V shape and the other M shaped with two points. The V can be cut small or large, making the different sizes of leaves, the two points making the long petals for daisies, chrysanthemums and carnations. Any way you hold this tube it makes the long, narrow leaf by moving hand toward the body until the petal is formed to represent the flower desired. Be sure to have tube well closed and folded to fit the palm of hand, keeping all of the icing in front of thumb. By a little practice this will become easy and after learning how to make the different petals one can soon put them together to form the flowers.

Molded flowers are made by making candy fondant or adding XXXX sugar to this icing. Work into a dough and with the fingers you can form any shapes you may wish. See hats in illustrations. Make also buttercup centers, coloring yellow; morning glories, etc.

CREAM ICING.

The advantages of these simple little icings are many. In the first place they are inexpensive as they contain no eggs. They are easily and quickly made and do not require tedious standing over the stove. One important feature is that there is not a particle of waste. The icing that may fall down on the side of the cake and on platter can be taken up with spatula and put back into bowl. If the icing should be stiff add a little cream. After a little practice one can make this icing to perfection.

The XXXX sugar called for in the recipes is a sugar having the consistency of flour and is known as confectioner's sugar. Powdered or XXX has a little grain; it can be detected by rubbing between forefinger and thumb.

Any one of these icings makes a delicious filling for a layer cake and is especially good when combined with pecans, almonds, raisins or home-made citron.

Spread the lower layer of the cake with half of the amount of icing. When this has set, scatter over it first

NO. 3. MADE TUBE.

NO. 4. PLACE IN WHICH TO PIN TUBE.

one ingredient of the filling, as the raisins, then another, as the pecans. With the spatula spread on top of these the remainder of the icing and on this place the second layer of the cake. By this method of scattering the nuts and fruit the icing is not discolored and the different ingredients are evenly distributed.

It will be noticed that if one wishes to make both filling and frosting, double the amount called for by the recipe is required. This double amount can be made in one cooking, but time is gained by making the filling and frosting separately on the principle that the bigger the bulk to be cooked the longer the time required. If the recipe is assembled at the beginning more time is necessary for the first cooking. The half set aside while the filling is being built on the cake must eventually be returned to the stove to be softened. As the same bowl may be used for the second recipe without washing, it is advisable to merely measure into it the ingredients for the frosting and prepare them when desired.

CREAM ICING.

8 tablespoons evaporated cream.
4 cups XXXX sugar.
2 tablespoons butter.
1 teaspoon vanilla.

Cream butter and add sugar and cream. Put over hot water, add vanilla and stir into creamy icing. When taken off, let cool a little before icing cakes. If it gets stiff, beat and if necessary put back over hot water. This can be kept several days. If too hard after cooling, add cream.

To make chocolate icing, add cocoa to taste.

BROWN SUGAR ICING.

4 tablespoons sweet cream.
2 cups light brown sugar.
¼ cup butter.

Mix as above, adding cream a little at a time.

YELLOW ICING.

Yolks 4 eggs beaten light.
2 cups sugar.
1 cup water.

Cook sirup until it drops from spoon, beat gradually into eggs, cooking sirup all the time until the last is used. When

cool, flavor with orange and spread between cake before it gets stiff. Nuts can be added to filling.

CARAMEL ICING.

2 cups sugar.
1 cup cream.
¼ cup butter.
2 tablespoons sugar to caramel.

Cook sugar and cream until it boils. Melt sugar into caramel sirup. Add the caramel sirup while both are hot. Keep trying a little in saucer and as soon as this begins to dry add butter; remove from fire and beat until cool enough to put between cake. If it should get stiff, add a little sweet cream and dissolve over hot water. This makes it smooth for top of cake.

SEAFOAM ICING.

3 cups granulated sugar.
1½ cups hot water.
2 egg whites.

Boil sugar and water until it threads; beat whites very stiff; add one tablespoon granulated sugar and beat smooth. Pour over this the sirup little at a time; flavor with vanilla. When ready to use, stir into this one cup of nuts and raisins if liked; spread filling with nuts and ice plain on top.

CHOCOLATE FUDGE FILLING.

3 cups granulated sugar.
1½ cups sweet milk.
3 tablespoons of chocolate or cocoa.
1 full tablespoon of butter.

Boil until forms a soft ball in cold water; add butter and take from fire; beat into a creamy state and put on cake. Add nuts to filling.

CARAMEL FILLING.

3 cups sugar.
1½ cups milk.
½ cup caramel syrup.
1 tablespoon butter.

Put milk and three cups sugar on fire. Watch carefully. Caramel the one-half cup sugar in iron or steel spider and when it boils up pour into milk and sugar while boiling; when both are the same heat the caramel sugar will not crystalize. Cook until forms soft ball in cold water. Put in butter; take from fire. When cools a little, beat into a

No. 5. CUTTING THE TUBE.

No, 6. FINISHED TUBES, SHOWING CUTTINGS.

creamy state and put on cake. Should it get too stiff, add a little cream.

RUM FILLING.

Whites of 3 eggs.
6 yolks.
½ cup chopped pecans.
1 cup sugar.
½ cup butter.
1 cup sherry and rum mixed.

Cook over steam until thick and add pecans.

LEMON CREAM.

Grated rind and juice of 2 lemons.
1 tumbler of sugar.
1 tablespoon butter.
3 whole eggs.

Cook in double boiler until thick as honey and put between cake.

MILK FILLING.

10 tablespoons of sweet milk.
½ cup sugar.

Boil six minutes and beat until cool.

PINEAPPLE FILLING.

1 pt. can pineapple.
1 cup sugar.
¼ box gelatin.

Put on stove and boil until thick.

CHARLOTTE RUSSE FILLING FOR SPONGE CAKES.

1 cup double cream.
1-3 cup sugar.
1 egg white.
2 tablespoons of wine or vanilla.

Whip cream until stiff, beat eggs stiff and add sugar to eggs; whip until light. Fold in the cream, add flavoring and put between cake and on top. Serve same day it is made.

ALMOND PASTE FOR ICING CAKE.

Four ounces almond paste; yolks two eggs. Beat yolks light, add paste and mix well. Dust board with XXXX sugar. Roll out paste the desired thickness, spread over

cake and let dry; ice over top. This keeps cake moist and gives it a nice flavor.

ALMOND PASTE FOR MOULDING.

½ lb. pulverized sugar.
3 tablespoons brandy.
½ lb. ground almonds.
1 tablespoon strained lemon juice.

Put all in stewpan over the fire and stir constantly seven or eight minutes; mold while hot. Can be colored before cooking if desired. Line molds for cream with this paste.

CAKE FILLING.

1 cup sour cream.
1 cup nuts.
1 cup sugar.

Cook slowly until thick and dries when beaten in saucer.

PUDDINGS AND SAUCES.

BOILED CUSTARD.

1 pint milk.
Pinch salt.
1 teaspoon butter.
3 egg yolks.
1 cup sugar.
1 tablespoon cornstarch.

Put milk in double boiler, add salt and butter. Mix cornstarch with a little cold milk. When milk is ready to boil stir in cornstarch, then the yolks that have been well beaten with sugar. Cook until thick; add whites beaten stiff just before taking off fire or pour over them and fold into the custard. This is good without whites and a nice way to use yolks. Fruit may be added to this or served in glasses over fruit.

This is a good foundation for cornstarch pudding, cabinet pudding, using double quantity of cornstarch. Make meringue of whites.

BAKED CUSTARD.

Two eggs beaten with two tablespoonfuls of sugar and then added to one pint of scalded milk. Flavor with vanilla. Bake for one-half hour or until it will no longer coat a knife blade.

MARY'S PUDDING.

Make boiled custard, using yolks only. One cup seeded raisins; one cup home-made citron cut in small strips; one-half pound lady fingers or pieces of stale cake. Line a buttered mold with the cake, then layer of raisins and citron, another of cake and so on until it is filled. Pour over this the custard. Set in pan of hot water and put in oven to season and make firm. Serve with wine sauce.

FOR BREAD PUDDING.

Fill a pudding dish with thin slices of buttered bread into which raisins have been pressed. Pour custard mixture over and bake.

LEMON PUDDING.

8 egg yolks.
1 lb. sugar.
¼ lb. butter.
Juice of 3 lemons.

Put all in double boiler. Cook until consistency of cream. Line bowl with lady fingers, pour pudding over them. Make meringue of whites and put over top. Brown a light color in oven. Whipped cream may be used instead. This makes a delicious filling for cake.

GINGER PUDDING.

3 eggs.
3 cups flour.
1 cup brown sugar.
1 cup butter.
1 cup molasses.
½ cup buttermilk.
1½ teaspoons ginger.
1 lb. raisins.
½ lb. citron.
¼ lb. almonds.

Stir one teaspoon soda which has been dissolved in hot water into milk, beat this with molasses; add molasses and milk while foaming to yellows, sugar and butter; then one and a half tablespoons ginger; spice to taste, then flour and whites alternately. Batter must be very stiff.

Flour raisins and citron, cut fine. Blanched almonds cut fine. Mix all with batter; put into buttered molds, not too full, and steam two or three hours. Serve with hot brandy sauce.

DELMONICO PUDDING.

One quart milk, three tablespoons cornstarch dissolved in cold water, yolks five eggs beaten light with six tablespoons sugar. Boil three or four minutes until thick, pour in dish and bake half hour. Beat whites stiff with six tablespoons sugar; put on top and brown.

CONTINENTAL PUDDING.

½ cup butter.
1 cup sugar.
3 eggs beaten well.
½ cup buttermilk.
1 teaspoon soda.
1½ cups flour.
1 teaspon cinnamon.
1 teaspoon nutmeg.
1 cup jam or preserves.

Bake in pan. Serve with caramel sauce.

CARAMEL SAUCE.

Caramel one cup sugar, add one cup boiling water, simmer gently ten minutes. Add one teaspoonful butter, one teaspoonful vanilla.

CREAM PUFFS.

1 pint water.
2 oz. butter.
4 oz. pastry flour.
4 eggs.

Put water and butter over fire; when boiling, add quickly the flour; beat until smooth. Take from fire and let cool. Beat into this one egg at a time, mix and beat thoroughly. Drop by spoonful into a greased pan; bake in moderate oven forty minutes.

FILLING FOR CREAM PUFFS.

½ pint milk.
1 tablespoon cornstarch.
3 egg yolks.
3 tablespoons sugar.
1 teaspoon vanilla.

Cook over hot water. Let cool and fill puffs. Split on sides. Add chocolate to this mixture to make a change; also pecans or hickory nuts.

SPICE PUDDING.

1 cup butter.
3 cups flour.
1 cup buttermilk.
2 eggs beaten together.
1 level teaspoon cinnamon.
½ teaspoon nutmeg.
1 cup sugar.
1 cup molasses (New Orleans).
1 teaspoon soda.

Serve with sherry sauce.

EGGLESS SHORTCAKE.

2-3 cup milk.
2 scant tablespoons butter.
2 tablespoons sugar dissolved in milk.
4 level teaspoons baking powder.
Flour to make soft dough.

Roll out not too thin and bake in cake pan, not too hard. When cool and just before serving place sweetened berries between. Serve with whipped cream.

DELICIOUS JAM PUDDING.

1 cup jam.
½ cup butter.
1 cup sugar.
4 eggs.

Bake in stone dish fifteen minutes. Serve hot with whipped cream.

TAPIOCA PUDDING.

Put three tablespoonfuls of granulated tapioca in a quart of cold milk in the double boiler. When the tapioca is transparent (in about twenty minutes) add four tablespoonfuls of sugar and one beaten egg. Cook five or six minutes longer till thick and take from the fire. Flavor with vanilla or lemon. May be made the day before.

FIG PUDDING.

1 lb. figs chopped fine and flavored.
½ lb. suet.
½ lb. bread crumbs.
½ lb. sugar.
3 eggs.
1 cup sweet milk.

Mix eggs, sugar and milk, then bread crumbs, then suet and figs. Add one tumbler of good brandy and one teaspoon baking powder. Steam in large mold or in individuals. Steam for two and a half hours and serve hot with rich brandy sauce.

JOHNNIE'S DELIGHT.

(Cheap Plum Pudding.)

2 cups stale bread crumbs.
1 cup molasses.
1 cup milk (sweet)
1 teaspoon cinnamon.
½ teaspoon cloves.
½ teaspoon nutmeg.
½ cup chopped beef suet.
1 cup raisins.
½ cup flour.
1 egg.
¼ teaspoon soda.

Mix well and steam three hours. Leave three or four inches in can for dough to rise.

SAUCE.

2 tablespoons flour.
1 cup brown sugar.
1 cup water.

Mix well and boil until it thickens. Flavor.

BISHOP WHIPPLE PUDDING.

1 cup chopped nuts—pecans best.
1 cup chopped dates.
½ cup sugar.
2-3 cup flour.
2 eggs.
1 teaspoon baking powder.

Mix as cake, except beat whites and yolks together and bake in biscuit pan. Break in pieces while hot and sprinkle with powdered sugar. Serve cold with whipped cream.

ORANGE PUDDING.

Bake sponge cake in sheet; cut into two pieces. Put a layer of sliced orange sections between, sprinkle with sugar, cover with meringue and put in oven to brown.

BREAD PUDDING.

3 eggs.
1 quart milk.
1 heaping pint bread crumbs.
1½ cups sugar or to taste.
1 tablespoon butter.
A little lemon and nutmeg.
Pinch salt.

Soak crumbs until soft and measure, add yolks and beat until light, then add other ingredients. Bake until custard sets, then make meringue of whites, with a tablespoon sugar to each white. Bake to a light brown, spread with jelly and put meringue on top.

CARAMEL PUDDING.

6 tablespoons white sugar, browned to sirup in iron saucepan.
3 eggs beaten together.
3 tablespoons sugar.
½ cup milk.
1 teaspoon vanilla.

Beat together, pour sauce in six cups and the mixture over it. Set in pan of hot water; cook twenty minutes.

MARSHMALLOW PUDDING.

Soak one-half box of gelatine in one-half pint of cold water fifteen minutes. Pour over this one-half pint of boiling water; stir on stove until gelatine is thoroughly dissolved. Beat whites of four eggs stiff and dry. Add one scant cup of sugar. When gelatine is cool beat gradually into eggs. Flavor with anything you like, though vanilla is always good. Divide this color one-half pink or green. Put filling between two layers—nuts, cherries, any fruit you want. Line a mold or pan with oil paper and set on ice to ripen. Serve with whipped cream sweetened and flavored.

MRS. FUDGE'S MARSHMALLOW PUDDING.

Two cups sugar and one cup water. Put on stove and boil until soft ball stage. While hot put in one and a half cans of marshmallows and mash in hot sirup until thoroughly dissolved. One pint double cream beaten stiff, whites of two eggs, two tablespoons of gelatine dissolved in a little water. When the marshmallow sirup is beaten almost cold pour over whites, add gelatine and beat well. When perfectly cold add whipped cream. Then fold in one cup of chopped pecans. Put on ice to congeal. Serve in tall champagne glasses; top each glass with pink whipped cream flavored with rose. Decorate with roses.

CHOCOLATE PUDDING.

1 qt. milk.
5 eggs.
10 tablespoons bread crumbs.
1 tablespoon grated chocolate.
1 cup sugar.
1 tablespoon butter.

Scald milk, add bread crumbs and sugar; cook five minutes. Take from fire and pour over the grated chocolate. Stir until dissolved. It will take about ten minutes. Add vanilla to taste. Add butter, then the well-beaten eggs; bake until firm in a pan of water. When done, cool and chill. Serve with whipped cream.

ENGLISH PLUM PUDDING.

6 eggs beaten very light.
2 cups brown sugar.
¾ lbs. beef suet or butter.
¼ lb. bread crumbs.
¾ lb. flour.
½ cup sweet milk.
½ cup brandy or whiskey.
Dissolve in brandy—
¼ teaspoon cloves.
2 teaspoons cinnamon.
1 teaspoon nutmeg.
2 tablespoons fresh lemon juice.
To this add—
1 lb. Sultana raisins.
1 lb. seeded raisins.
1 lb. currants.
½ lb. pecans.
1 lb. home-made citron, orange paste, pineapple and cherries.

Mix all well, put in well-greased quart buckets, steam three or four hours. Serve with sauce.

CHRISTMAS PLUM PUDDING.

2 lbs. currants.
2 lbs. raisins.
½ lb. citron.
½ lb. almonds.
½ lb. cherries.
½ lb. pecans.
1 lb. brown sugar.
1 lb. browned flour.
8 whole eggs.
2 teaspoons baking powder sifted with flour.
1 lb. beef suet or butter.
½ lb. bread crumbs.
1 cup molasses.
1 cup whisky.
1 tablespoon salt (if suet is used).
2 teaspoons cinnamon.
½ teaspoon cloves.
1 grated nutmeg.

Mix suet and sugar well together, then molasses, eggs and crumbs. Add fruit last. Steam for three hours in well-buttered one-pound baking powder cans. This will make eight. Serve with this brown sugar sauce with wine.

APLE JELLY SAUCE FOR FRUIT PUDDING.

2 egg whites.
½ glass apple jelly.
2 tablespoons sugar.

Beat eggs stiff with sugar, add jelly and beat all until very light.

SHERRY SAUCE.

2 heaping cups of sugar.
1 tablespoon cornstarch mixed with sugar.
1 pint boiling water.
½ cup sherry.
1 tablespoon butter.

Cook until smooth and thick. Serve hot. Use claret if preferred.

CREAM SAUCE.

2 eggs.
1 cup sugar.
1 lemon.
1 cup grated apple.

Beat the yolks and sugar, add rind and juice of lemon, then the beaten whites and the apple gradually. Cook three minutes over boiling water, stirring constantly.

HARD SAUCE.

½ cup butter.
2 cups powdered sugar.
1 teaspoon vanilla or whisky.

Cream butter until very light, gradually add sugar, then flavoring, and lastly whites of eggs beaten until stiff and dry.

WINE SAUCE.

1 cup sugar.
¼ cup butter.

Cream sugar and butter well. Put over hot water and add one-half cup sherry.

FOAMY SAUCE.

½ cup butter.
1 cup powdered sugar.
1 tablespoon vanilla.
2 tablespoons sherry wine.
½ cup boiling water.
1 egg white beaten stiff.

Cream butter and sugar, add vanilla and wine. Just before serving add boiling water, stir well, then add whites, beat all into foam and serve at once.

CHOCOLATE SAUCE.

1 cup white sugar.
1½ cups rich milk or cream.
¼ cake chocolate.
1 teaspoon butter if you use milk without cream.

Put milk, sugar and chocolate in double boiler. Cook until smooth. Flavor with vanilla.

MERINGUE SAUCE.

3 egg whites.
1½ cups sugar.
1 cup water.
½ cup sherry, or vanilla to taste.

Cook sirup until it threads, pour over stiffly-beaten whites; add flavoring.

ORANGE SAUCE.

2 cups XXXX sugar.
Juice of 2 oranges, grated rind of one.
½ cup butter.
4 egg whites.

Cream butter and sugar, add two tablespoons cream, stir over hot water until well blended. Add orange and grated rind. If you want cold sauce, add the beaten whites after cooling; if hot, add at once. Pineapple and lemon sauce may be made the same way.

YELLOW SAUCE.

3 egg yolks beaten light.
1 cup sugar.
2 cups sweet milk.
1 tablespoon cornstarch.
1 tablespoon butter.

Flavor with vanilla and orange. Cook as a custard. Serve hot.

TUTTI FRUTTI SAUCE.

8 tablespoons cream.
½ cup butter.
2 cups light brown sugar.
1 cup raisins.
1 cup pineapple and cherries.
1 cup nuts.

Serve cold as hard sauce or hot as desired.

PUFF PASTE.

2 cups flour.
1 cup butter.
½ cup ice water.
1 teaspoon salt.

Wash butter well. Take out one tablespoon, put the rest in refrigerator. Sift salt with flour, put in tablespoon butter. With the tips of fingers mix into stiff dough with ice water. Knead until smooth. Roll out into oblong pieces. Put the rest of butter in the center, fold sides and ends over the butter. Let stand ten minutes, roll again with light quick strokes. Fold the ends to center and then fold again. Turn and roll as before, always letting it stand between rolling.

After rolling several times cut into shape, chill, and bake in hot oven. This can be cut in rounds one-fourth inch thick, put two rounds together, cut out center of top with smaller cutter. Use this for top after the cases are filled with creamed meats or vegetables.

CREAM PASTRY FOR ROLLS, DUMPLINGS AND SOME FRUIT PIES.

1 pint flour.
1 spoon salt.
2 spoons powder.
1 tablespoon sugar.
½ cup butter and fat mixed.
Sweet milk enough to make soft dough.

PLAIN PASTRY.

Pastry for one custard or pie:

1 cup flour.
2 tablespoons fat or butter.
½ teaspoon salt and a little sugar.

Sift flour, salt and sugar, cut in shortening with knife. Mix lightly with ice water. Fold and chill.

Cream pastry can be used for dumplings and rolls of all kinds.

SMALL BERRY ROLL.

Make one pint of flour into cream pastry, roll thin, spread with strawberries, blackberries or raspberries. Sprinkle with sugar and butter and roll all together. Put in pan, sprinkle top with sugar, bits of butter and add water enough to make plenty of juice. Cook in oven until well done and make a little extra sauce if there is not plenty of juice, then roll is ready to serve.

APPLE DUMPLINGS.

Cut pastry in rounds with saucer. Cut apples in pieces; put in center, with sugar, a lump of butter, little cinnamon or lemon juice. Bring the dough over the fruit and press together in middle. Fill pan with these, sprinkle with sugar and butter, pour over water enough to make a sirup. Cook until done. Serve with hard butter sauce flavored with sherry or vanilla. All fruit may be used this way. Combination fruit sometimes makes delicious dumplings.

CUSTARD FOR PIES.

3 egg yolks.
2-3 cup sugar.
1 full tablespoon cornstarch.
¼ teaspoon salt.
2 cups milk.
1 teaspoon vanilla.

Heat milk, beat yolks very light, add sugar and cornstarch, beat again, mix with a little hot milk and add to rest of milk. Cook until thick, stirring all the time. Line pan with pastry and bake crust until set. Pour in custard and bake brown. For cocoanut, add one cup grated cocoanut.

Sliced bananas may be used in this custard, making delicious banana pie.

Chocolate custard made also by adding one-fourth pound Baker's chocolate and two tablespoons butter.

HALF MOON PIES.

Cut cream pastry in rounds, measuring with saucer. Fill with well-seasoned dried or fresh fruit, preserves or jam. Fold together and press edges with silver fork. Fry in butter or fat, or bake in oven. Brush with butter and sprinkle with sugar while warm.

CREAM CUSTARD.

1-3 cup butter. 1-3 cup flour.

Melt butter, and cream flour and butter together. Yolks of four eggs, one cup sugar, one and one-half cups sweet milk. Beat yolks, add sugar; when milk is scalded add flour and butter, then sugar and eggs. Cook in double boiler until thick. Add any flavoring.

PINEAPPLE CUSTARD.

2 eggs.
1 cup sugar.
1 cup water.
2 tablespoons cornstarch.
Butter size of an egg.
Half of a small can of grated pineapple.

Put on water, sugar, butter and cornstarch; when thick, add yolks well beaten; when this is thick stir in pineapple. Have crust already baked. Can use same for lemon custard except use rind and juice of one lemon.

APPLE PIE.

Line pie pan with pastry, roll thin, sprinkle with sugar, then layer of apples sliced very thin. Sprinkle again with sugar and bits of butter, strip across with pastry or cover top and sprinkle with sugar and butter, bake until tender and crust is brown.

APPLE CUSTARD.

2 cups apples.
3 egg yolks.
1 cup sugar.
1 tablespoon butter.
Pinch salt.
Season with nutmeg and cinnamon.

Stew apples until tender; run through sieve.

Pinch salt, season with nutmeg and cinnamon. If meringue is desired, beat three full tablespoons sugar into the three whites; bake in pastry.

RAISIN ROLL.

1 cup raisins.
1 cup English walnuts.
½ cup sherry.
2 tablespoons butter.

Roll pastry thin, spread with raisins, nuts, sugar and butter. Bake brown in moderate oven. Delicious.

LEMON PIE.

One pie:

1 lemon.
1 cup sugar.
½ cup seeded raisins.
Grated rind of ½ a lemon.
1 tablespoon flour.
1 tablespoon butter.

Cook over fire until thick, then add raisins. Bake pastry and put in filling. Roll thin pastry for top. Can make roll instead of pie and serve with lemon sauce.

SWEET POTATO PIE.

Steam sweet potatoes. Line a pan with pastry, bake a little, put in layer of sweet potatoes sliced thin. Make a sirup of two tablespoons butter, one cup sugar, one-half cup whisky or wine, two tablespoons water, a little cinnamon and allspice. Pour over potatoes and add another layer, then sirup. Bake as custard or cover and make an old fashioned sweet potato pie.

IRISH POTATO CUSTARD.

1 cup boiled and mashed potatoes.
½ cup cream.
2 egg yolks.
½ cup sugar.
A little nutmeg.

Put in pastry and bake. Make meringue. This makes one large custard. Sweet potatoes may be used the same way.

All berry pies are made in the same way, some requiring more sugar than others. Blackberries and raspberries are put in pastry before cooking, also cherries. Gooseberries and pie plant must be heated to boiling point and strained, then seasoned.

CHESS CAKES.

5 eggs.
2 cups sugar.
½ cup butter.
1 cup milk.
1 tablespoon each flour and meal.

Beat yolks light with sugar, mix flour and meal with dry sugar, add soft butter, and mix all with milk, make stiff meringue with five whites and five tablespoons sugar. This makes three pies.

AMBER CUSTARD.

4 eggs.
1 cup sugar.
1 cup sweet milk.
½ cup butter.
1 cup plum jelly.
1 tablespoon flour and meal mixed with sugar.

CHEAP LEMON CUSTARD.

3 eggs.
1½ cups sugar.
1 tablespoon butter.
1 tablespoon cornstarch in 3 tablespoons milk.
2 lemons.

Make meringue of whites. Enough for two pies.

BLACKBERRY JAM CUSTARDS.

4 eggs.
1 cup sugar.
1 cup blackberry jam.
½ cup butter.

Bake in pastry, cover with meringue. If yolks only are used spread cream icing on top. Raspberries and strawberries may be used the same way.

BROWN SUGAR CUSTARD.

3 cups brown sugar.
3 eggs.
½ cup butter.

Bake in good pastry.

PUMPKIN PIE.

To every cup of steamed and strained pumpkin add one tablespoon butter, one-half cup milk, yolk one egg, one-half cup sugar, pinch salt and a little nutmeg and cinnamon. Use whites for meringue if desired.

MINCEMEAT PIES.

Line pan with puff pastry and fill with mincemeat, cover with strips of pastry, sprinkle with sugar and bake.

MINCEMEAT.

3 lbs. lean beef boiled and chopped fine.
2 lbs. suet chopped fine (add tablespoon salt).
4 lbs. seeded raisins.
2 lbs. currants.
1 lb. citron.
1 pk. winesap apples peeled and chopped fine.
3 lbs. light brown sugar.
1 cup molasses.
1 cup vinegar.
Rind of 1 orange.
Juice of 2 lemons.
1 pint of good whisky.
Cinnamon and cloves to taste.

GREEN TOMATO MINCEMEAT.

One peck of green tomatoes, either cut up or ground. Scald and let stand until cold. Press out water gently and scald again. Drain off this water, but do not ever squeeze. Add 5 lbs. sugar, 2 lbs. home-made citron and 2 lbs. raisins. Boil all until tender. Then add 1 cup Sherry wine and juice of 2 lemons, cloves, spices and nutmeg to taste. Put in jars and seal. This recipe makes most delicious pies.

GELATIN JELLY.

Always soak gelatin in cold water before dissolving in hot water. Use sugar according to acid in the fruit, some requiring more sugar than others; one-half cup to a pint is good proportion.

LEMON JELLY.

1 pint lemon juice.
2 cups cold water.
½ box gelatin.
1½ cups sugar.
3 cups boiling water.

ORANGE JELLY.

1 box gelatin.
1 pint cold water.
1½ cups boiling water.
1 cup sugar.
1 cup orange juice.
Juice of 1 lemon.

WINE JELLY.

1 pint cold water.
1 box gelatin.
1 pint boiling water.
1½ cups sugar.
1 egg white slightly beaten.
2 lemons.
1 stick cinnamon.
1½ cups sherry wine.

Make as lemon jelly; when cool add fruit and wine.

PEACH JELLY.

Use pretty halves of firm peaches. Use same proportions as for wine jelly, only one cup wine. When almost cool pour over the peaches laid on pretty dish.

Orange jelly may be used with pineapple and cherries.

PINEAPPLE JELLY.

½ pint cold water.
1 pint boiling water.
2 lemons.
1 cup pineapple juice.
1 cup pineapple cut in small pieces.
1 box gelatin.

Put pineapple juice, sugar and water on fire. When boiling pour over gelatin which has been soaked in cold water. When cool and before it begins to set, add fruit.

APPLES IN JELLY.

5 apples.
1½ cups sugar.
1½ cups water.
½ cup raisins.
1 15-cent bottle maraschino cherries.
2 tablespoons gelatin soaked in ½ cup water.
Juice 1 lemon.

Put on sugar with water, cook into sirup. Peel and core five apples, stuff with raisins and cherries. Place in sirup and cook until tender; take out carefully and place on dish an inch deep on sides. Add lemon and cherry juice to sirup, also gelatin. When thoroughly dissolved and nearly cool, pour around and over apples. Color any shade with color paste. Cut out apples with round cutter if it is to be served as individuals. They are pretty served in crystal dish with meat course.

CARAMEL POWDER.

1½ cups granulated sugar.
½ lb. almonds.

Melt sugar in steel spider, blanch almonds, add to sugar and when brown to cream color, pour out on greased marble or platter. When cold, pound into a powder.

ITALIAN CREAM.

½ lb. Italian chestnuts.
2 cups rich milk.
½ cup sugar.
3 yolks.
1 tablespoon cornstarch.
¼ box gelatin.
¼ cup water.
1 teaspoon vanilla.

Boil chestnuts, drain and put through sieve. Soak gelatin in the water and add gradually to hot chestnuts. Make milk, eggs, sugar and corn starch into custard, add chestnuts to this. Stir until cool. Put in border mold, and when ready to serve, fill with whipped cream that has been sweetened and flavored.

GOOD CHARLOTTE.

1 pint double cream.
½ cup sugar.
10 cts. worth marshmallows.
10 cts. orange paste.
1 cup almonds, blanched, ground and browned.
1-3 cup sherry.

Whip cream stiff, fold in sugar, cut marshmallows and paste in pieces; gently fold in, set on ice to chill. If desired, use one bottle of marrons with marshmallows instead of almonds and paste.

BAVARIAN CREAM.

Bavarian creams are a combination of fruit juices and other liquids, as milk, coffee, chocolate and cream.

½ box gelatin.
½ cup cold water.
1 cup strawberry juice and pulp.
½ cup orange juice.
½ cup sugar.
1 pint whipped cream.

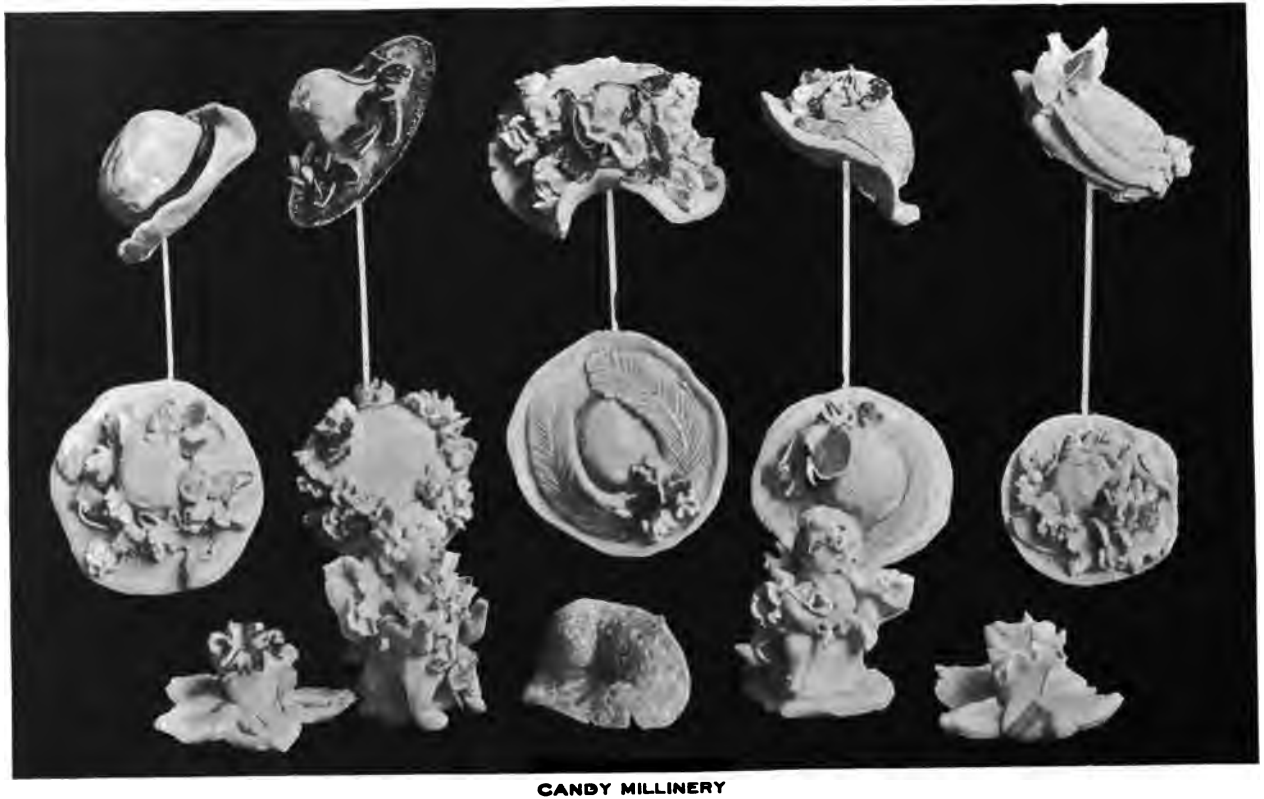
Soften gelatin in cold water for ten minutes. Dissolve by putting vessel in hot water. Strain this into strawberry and orange juice. Add sugar and stir until thoroughly dissolved. When mixture begins to set, fold in cream.

STRAWBERRY CHARLOTTE.

½ box gelatin.
1 quart berries.
2 cups sugar.
1 cup pineapple juice (water will do).

Pick, wash and cap strawberries. Let stand with one cup sugar for an hour. Mash and strain out cup juice. May be put through colander, letting some of the pulp go through. Put this cup of juice over the gelatin.

Heat to the boiling point the pineapple juice. Beat the eggs stiff over crushed ice, add the sugar and beat well again. Pour over this a little at a time the other mixture. When nearly set, put in mould dipped in cold water. Line a pretty mold with strawberries cut in halves; when chilled and ready to use, turn on platter and garnish with whole berries and whipped cream. Serve with strawberry sauce.



CANDY MILLINERY

FROZEN DESSERTS.

There is nothing more appetizing than a dainty glass of ice in the heated season.

There are so many desserts that come under this head.

They consist of Philadelphia and French ice cream, with different degrees of richness, frozen puddings, parfaits, mousses, water ice sherbets, punches. All of these varieties with different flavorings and manner of molding give an infinite variety of beautiful creams and ices.

Plain cream is sweetened, flavored and frozen.

French cream is made with custard foundation, with cream added.

Parfaits and mousses are whipped cream with or without eggs, frozen or packed in ice and salt.

Sherbets are fruit juices with sirup and frozen.

Punches are sherbets with wine added before or after freezing.

In making ices and creams, an ice bag is valuable, made of white duck or canvass.

Put in ice and crush with mallet. Use two parts ice and one part rock salt.

Always scald freezer thoroughly before using, and always wash and dry well after cream is taken from freezer.

A new freezer, before being used, should be thoroughly scalded to kill any chance germs. It is a wise plan to add a little bicarbonate of soda—ordinary baking soda—to the scalding water. This, however, is a precaution which should be taken with any kitchen utensil before it is used. From then on the utmost care should be exercised to keep the cylinder of the freezer clean and dry, as rust is a worse enemy than germs.

It is a mistaken idea that the texture of the cream depends upon the rapidity with which it is beaten. Turning the crank too rapidly at first makes an uneven grain, as also does any interruption during the process of freezing. During any pause some of the mixture, of course, lies motionless against the sides of the cylinder, and accordingly freezes coarser than the rest of the cylinder's contents. Start a slow, even pace, which you will be able to keep up.

BUFORD SHERBET.

1 pint water.
¼ lb. large raisins.
½ stick cinnamon.
3 oranges.
1 cup port wine.
1 lb. sugar.
¼ lb. figs cut fine.
3 cloves.
1 lemon.

Boil water and sugar to sirup. Cut raisins and figs fine and put in earthen bowl. Pour over these the boiling sirup and let stand until cold. Remove cinnamon and cloves, add to sirup and other fruit the orange, lemon and wine; then freeze.

PARFAIT.

This delicious dessert is made in various flavors, but the foundation is always a boiled sirup such as is used for icings, with the whites of eggs added. Boil one cupful of sugar and one-quarter cup of water into a sirup and pour over the well-beaten whites of four eggs. Beat until cool and then add one quart of whipped cream. Into this may be stirred any flavoring or crushed fruit desired. This is not beaten while freezing like ice cream and sherbets, but is packed in ice and salt until congealed.

CAFE PARFAIT.

Put the yolks of five eggs, well beaten, into a saucepan. Add three tablespoonfuls of sugar-sirup and four tablespoonfuls of strong coffee. Stir over a slow fire until it coats the spoon thickly. Turn into a bowl and beat until cold and light. Fold in a pint of cream, whipped stiff. Turn into a covered mold and pack in ice and salt for four hours.

MAPLE PARFAIT.

6 egg yolks.
¾ cup maple syrup.
2 cups whipped cream.

Beat yolks very light, add maple sirup, cook in double boiler until makes a thick coating on spoon. Pour into mold and whip light with wire egg whip; when cold, fold in cream and one cup caramel powder, and pack in salt and ice. Candied fruits may be added in same way as powder.

MOUSSE.

Mousse differs from parfait in being made of pure cream, sweetened and flavored, with sometimes a little gelatine added instead of sirup and the whites of eggs. An attractive way of serving mousse or parfait is to freeze it in layers with cake and fruit. In the bottom of the mold place a layer of sponge cake an inch thick. Over it spread the cream mixture, and on this a layer of fruit. Place another one of cake and so on for two layers of each, making six in all. Pack the mold and freeze.

Unlike the ice cream freezer, the bucket in which mousse or parfait is frozen must have a layer of ice and salt placed in the bottom. On this is set the empty mold and the ice and salt are packed half-way up its sides to chill. The mold is next filled with the mixture to be frozen, protected from the air and from any chance salt by a piece of oiled paper and tightly covered. The packing is then completed, and it is set away from two to four hours. The correct proportions of ice and salt to be used in packing mousse or parfait are one part of salt to two parts of ice.

In unmolding, remove from the packer and wipe away carefully all traces of the salt. Then immerse the mold in hot water for a few seconds and invert upon a platter.

MACAROON BISQUE.

2 cups sifted macaroon crumbs.
6 tablespoons powdered sugar.
1 cup candied cherries cut fine.
1 teaspoon granulated gelatin.
¼ cup sherry.
1 cup orange juice.
1 pint whipped cream.

Place sifted macaroon crumbs and the cherries in a bowl, add sherry and orange juice, let stand over night, dissolve gelatin in a little cream and add it with the sugar to the crumbs. Beat cream very stiff and slowly add the other mixture. Put in mold, pack in ice and salt, let stand several hours. Decorate with macaroons and serve.

MACAROON ICE CREAM.

Make one pint of boiled custard. When cold, add to it one quart of sweetened cream. Flavor with vanilla. Brown three dozen macaroons and crush them fine. Stir these into the mixture and freeze. This cream will be found an agreeable change from the more ordinary flavors.

DELICIOUS CHARLOTTE RUSSE.

6 yolks.
1 cup sugar.
½ box granulated gelatin.
Served in macaroon cups.
1 pint sweet milk.
1 pint double cream, whipped.

Soak gelatin in one-fourth cup cold milk, beat yolks very light, add sugar and beat well. Put milk in double boiler, and when hot add sugar and yolks gradually, then stir in gelatin, cook until thick, stirring all the time. When taken from fire, strain and whip until cool. Fold in whipped cream. Flavor with two tablespoons of sherry, one teaspoon vanilla. Line mold with lady fingers or macaroons and pack in ice to congeal. Put in mold without cake and when ready serve in cups made of macaroons. It will require five to each cup, one for bottom and four around, fastened together with candy sirup.

DELICATE CHARLOTTE RUSSE.

4 egg whites.
2 tablespoons gelatin.
½ cup sweet milk.
1 pint whipped cream.

Beat eggs stiff, add sugar and whip well. Dissolve gelatin in milk on stove and when cool enough whip into eggs and sugar. Two tablespoons of sherry. Set in ice to congeal. Line bowl with lady fingers if liked.

NESSELRODE PUDDING.

From three pints of milk, the yolks of five eggs, one cupful of sugar and three tablespoonfuls of flour make a boiled custard. Flavor with vanilla just after taking off the stove. When ready to freeze add one pint of rich milk and the whites of three eggs beaten stiff. When it begins to freeze—that is, when it is stiff enough to hold up the fruit —add one pound raisins, one-half pound pecans, one-half pound almonds and one-fourth pound cherries, cut into small pieces. Season with sherry and rum.

GOOD AND CHEAP SHERBET.

Make a quart of lemonade with three lemons and one cupful of sugar. When partly frozen add one pint of cream sweetened and flavored with vanilla. In making the lemonade the sugar should be dissolved over the fire in part of the water. This is true of all sherbets. They have a finer grain if the sugar used is put over the stove in part of the liquid just long enough to dissolve it thoroughly.

VANILLA ICE CREAM.

Whip one pint of cream. Dissolve one tablespoon of granulated gelatin in two tablespoonfuls of water. Scald another pint of cream and add one cupful of granulated sugar, being careful that it is thoroughly dissolved. Stir in the gelatin and flavoring. Strain. As soon as cold, put into the freezer, and when partly frozen add the whipped cream. Pack away to season for one or two hours before serving. This is one kind of Philadelphia cream.

When the recipe for a frozen dessert calls for whipped cream, it should be drained, after it has been beaten stiff and before adding to the mixture, by putting into a colander and letting the milk drip through; otherwise there will be more moisture than desired. If double cream, twelve hours old, is used, it should beat stiff without leaving any milk.

A popular way of serving vanilla cream is with a sauce. The following chocolate sauce for ice cream is recommended for its fine, smooth consistency:

CHOCOLATE SAUCE FOR ICE CREAM.

Put over the fire and cook to a thick sirup two cupfuls sugar, one cupful of milk, two tablespoons grated chocolate, or the same amount of cocoa and one teaspoonful of butter.

WE THREE SHERBET.

Dissolve over the stove three cups of sugar in three cups of water; when cool into this put three bananas, three oranges and one pineapple. Add the juice of three lemons. When it begins to freeze add the whites of two eggs, well beaten. Put the bananas through the colander and chop the other fruits fine.

FRUIT SIRUPS FOR ICE CREAM.

Add any kind of crushed fruit to a sirup made of two cupfuls of sugar to one cupful of water. Nuts and raisins may be used with the crushed fruit if desired.

MARSHMALLOW ICE CREAM.

Cut one-half pound of marshmallows into small pieces. Roll very fine one dozen macaroons, first drying them in the oven, if they are fresh. Dissolve two tablespoons of gelatin in three tablespoons of milk, stirring it over the fire. Add this to the mixture. When ready to freeze, beat in three pints of cream and flavor with vanilla. After it is partly frozen stir in one-half pound of chopped raisins.

PEPPERMINT CANDY ICE CREAM.

One scant pound of old-fashioned peppermint sticks, crushed very fine, and dissolved over the fire in one pint of milk. When cool, add to this three pints of cream. Beat five minutes with an eggwhip and freeze. The cream will be a delicate pink.

ICE CREAM CROQUETS.

Grind and brown one cup almonds, one cup dry sifted macaroons. Dish up spoonfuls in the frozen cream, roll in the nuts, having them spread on platter. Serve immediately. Pretty and good.

PINEAPPLE AND COCOANUT CREAM.

1 grated cocoanut and milk.
1 cup sugar.
1 quart cream.
1 can pineapple cut fine.

Put cocoanut milk and juice of pineapple on fire with cup sugar and let dissolve. When cool add cream. When partly frozen add pineapple and cocoanut.

GRAPE FRUIT ICE.

(One-half gallon.)

2 grapefruits.
3 lemons.
2 cups sugar.
2 pints water.

Squeeze juice from lemons. Put sugar rind and one pint of water on fire, let boil five minutes; when cool, add rest of water and fruit juices. Put in freezer, and when

it begins to freeze add the shredded grape fruit. Serve in glass cups with Marischino cherry garnish.

CHOCOLATE MARSHMALLOW CREAM.

Make a custard of the yolks of four eggs, one and one-half cups of sugar and three cups milk, one-half cake of chocolate broken in pieces. Put the chocolate and milk on together in a double boiler, stir until the chocolate is melted, pour over the eggs and sugar, cook two or three minutes. Cool, add one tablespoon of vanilla, one quart of cream; when it begins to freeze add one-half pound of marshmallows cut in two or three pieces.

NUT CREAM.

¼ lb. almonds blanched and minced.
¼ lb. English walnuts.
½ lb. pecans.
½ wine glass of brandy or sherry.
1 quart double cream.
1½ cups sugar.
½ cup milk.

Dissolve sugar in milk. When cool add the whipped cream, flavor with one teaspoon vanilla and fold in nuts. When it begins to freeze add sherry or brandy. Sherry and brandy can be left out if desired.

DELICIOUS GINGER ICE CREAM.

Scald one quart milk with two tablespoons flour or corn starch, one-half cup sugar, and stir into hot milk. Stir constantly until mixture thickens, then let cool, stirring occasionally for ten minutes. Beat three eggs, add a few grains salt and one-half cup sugar. Mix well, add a little of the hot mixture, and when well blended stir into it the rest of the mixture. Stir and cook until the eggs seem "set," then strain. When cold, add one pint whipped cream and begin to freeze. When nearly frozen, add one cup preserved ginger cut very fine and mixed with cup of sherry wine. Finish freezing and let stand an hour or more to ripen.

EGG NOG.

Beat yolks of three eggs very light, add one-third cup sugar and beat again, then stir in beaten whites. Add one cup whiskey, gently fold in one-half cup whipped cream. Whites are sometimes left out when whipped cream is used.

BEVERAGES.

BLACKBERRY CORDIAL.

One gallon berries, three pints water. Let boil a few minutes, strain; to two cups juice one cup sugar. Season with cinnamon, allspice and cloves. Cook until well seasoned. When cool add one pint whiskey to two quarts juice.

TEA.

A clean tea pot, stone or china, boiling fresh water and good quality of tea are essential in making a refreshing, wholesome drink. Use all green, all black or a mixture of the two, the latter is preferred.

Pour boiling water in pot, cover for a moment, pour out and put in tea, allowing one teaspoon to each cup, add to this the boiling water, let steep five minutes. Serve at once, or if needed for ice tea, pour off into a clean vessel to cool. When a large quantity is needed make strong and add fresh boiling water.

In making ice tea, sweeten while hot, add lemon juice and rind is good. Let stand until seasoned and strain. If two lemons are needed, squeeze out juice and mash rinds, put in boiling water. To one cup add one cup sugar and make sirup. Nice way to get lemon flavor and also economical when they are expensive.

RUSSIAN TEA.

Slice of lemon added to one cup of sweetened tea. Russian tea is served hot.

BULGARIAN TEA.

½ doz. lemons.
1 gal. tea.
2 cups sugar, or more if needed.
1 bottle Maraschino cherries with juice.
1 can pineapple chunks.
If berries are in season use 1 qt. strawberries, if not, ½ doz. oranges sliced.

Put rinds, sugar and one pint water on to boil in a sirup, add to tea. If strong, add more water. Pretty served at afternoon tea.

GRAPE JUICE.

Pull one gallon grapes from stems, pour over three pints water. When it boils strain through cloth, sweeten to taste, return to fire and cook ten minutes. Strain and seal in bottles.

COFFEE.

Always use a good brand of coffee. It should be finely ground to get the best strength. There are several ways of preparing coffee for table. Some prefer boiling, others dripped, and some use percolator. One tablespoon to each cup is the usual proportion.

BOILED COFFEE.

One tablespoon to each cup and one for pot, one tablespoon cold water, one spoon egg white. Put coffee and egg in pot, set on back of stove, pour over cold water, mix, then pour the amount needed of boiling water. Boil three or four minutes. Then set again back of stove, settle with a little cold water and steep a few minutes before serving. Serve with warm milk.

PERCOLATED COFFEE.

Use same amount. Put coffee in perforated cup with water in bottom. Set on stove, and when it begins to percolate let it stay on fire fifteen minutes. I would advise using a percolator, for the coffee is much better. Always use care in keeping pot well cleaned and aired.

DRIPPED COFFEE.

Use finely ground coffee. Put coffee in strainer, same proportion. Set pot on stove, pour over boiling water. It is ready as soon as water drips through.

CAFE AU LAIT.

Use boiled coffee, mix half milk and half water.

CHOCOLATE.

½ gal. milk.
2 cups sugar.
½ lb. unsweetened chocolate.

Put milk on in double boiler, with chocolate and sugar. Let thoroughly blend. It will be more delightful if stands

an hour before serving. Add vanilla if liked. Some use yolks, but it is not necessary to thicken it; after standing it will be thick enough. Serve with whipped cream.

COCOA.

2 cups boiling water.
2 cups milk.
2 tablespoons cocoa.
1-3 cup sugar.

Put milk on fire, leaving enough to moisten cocoa. Add cocoa to milk with sugar. Pour into this the boiling water.

HOT CHOCOLATE FOR TWO.

1 oz. chocolate.
2 heaping teaspoons sugar.
1 cup boiling water.
1 cup hot milk.

Cook until smooth the sugar, chocolate and water and add hot milk.

Marshmallows are pretty served on cup chocolate.

Meringues can also be used for decorations.

Sugar does not dissolve readily in cold fruit juice or cold tea; sugar sirup is better.

LEMONADE.

One-half lemon to each glass, two spoons sugar; better with sugar sirup.

LEMONADE SIRUP.

4 cups water.
2 cups sugar.
Juice 6 lemons.

If rinds are good, wash and drop into boiling water. Let stand fifteen minutes. Boil all of the above into a sirup. Put hot in sterilized bottles, to be used for tea, lemonade and all drinks when this acid flavor is needed.

FRUIT PUNCH.

Eight cups of water, four cups of sugar. Boil and cool. Add to this six oranges, three lemons, one pineapple shredded, one box strawberries, two grape fruit, two quarts Apolinaris water. Can be diluted to suit taste.

CANDY.

In making candy I always use granulated sugar unless other is specified. Candy must never be stirred when boiling. Cream of tartar should be added after sirup begins to boil. Butter should be put in when candy is almost done. Flavors are more delicate when not boiled in candy.

PEANUT BRITTLE.

Put two cups of sugar in kettle and stir constantly. Have ready one cup of peanuts; when sugar is melted, stir in peanuts and pour on marble. Almonds, pecans and all nuts can be used same way.

FUDGE.

3 cups sugar. 1 tablespoon butter.
1 cup cream.

When sugar is melted add four or five tablespoons of cocoa. Stir and boil fifteen minutes. Take from fire and heat until creamy. Add teaspoonful vanilla. Pour on buttered plate and cut in squares.

To make marshmallow chocolate fudge add 10 cents worth of marshmallows just before pouring on buttered platter.

GOOD BROWN SUGAR CANDY.

Take three cups of light brown sugar and one cup of cream. Boil until nearly done; drop in a lump of butter the size of a walnut. Try in cold water and when it rolls in a soft ball between the finger and thumb, remove from the fire. Add nuts and beat until nearly cold. Pour in buttered tins and cut in squares.

DIPPED MARSHMALLOWS.

2 cups sugar. 1 cup milk.

One cup of caramel sugar poured into milk and sugar while boiling; when nearly done put in one tablespoon of butter. Let cook until it forms a soft ball; take from fire and beat until cool. Dip marshmallows with a fork and put on oil paper.

JENNIE PRICE'S CANDY.

Two cups sugar, one-fourth cup water, boiled until it threads. Beat into one-half box gelatin dissolved in one-half cup cold water. Beat until almost stiff, cut in squares, put in dish or square pan an inch deep.

U. NO ALL MINTS.

2 cups sugar.
1 cup water.
1 tablespoon butter.
1 teaspoon mint extract.

Cook until soft ball stage. Pour out on greased marble. When a little cool work to a cream with wooden paddle; cut in small pieces.

FONDANT MADE WITH EGG WHITE AND SUGAR.

Break one white in bowl, add two tablespoons cold water, beat together until creamy, add to this one pound of confectioners' sugar sifted. Make a dough that can be handled. Have a little dry sugar to keep from sticking. Divide in portions flavor to taste. Make into balls with a few nuts on top any shape desired. Roll in granulated sugar. Cut up any candied fruit, mix with fondant, cover with chocolate and cut in squares.

PRETTY CANDY BOWLS TO SERVE HOMEMADE CANDY IN.

2 cups pure granulated sugar.
2 tablespoons vinegar.
1 cup water.

Put sugar and water, well stirred on fire; after it boils a few minutes, add vinegar. Have cup of ice water, and when sirup cracks and piles up in cup it is ready to be used. Color any delicate shade before taking from fire, but not until ready (or can be colored on marble). Pour out in small rounds on greased marble. Brush jelly glasses (inverted) with almond or peanut oil. When candy can be lifted with knife, take up, press out with fingers and form over glasses. Move on glasses often and if cooked right, it will stand alone in a few minutes; shape edges any way, but the work must be done fast. A little practice will be required to make success.

INDIVIDUAL CUP.

CANDY PUDDING.

2 pints granulated sugar.
½ pint water.
2 tablespoons vinegar.
1 tiny pinch of soda.

Mix all together, put on low fire until thoroughly blended and sugar dissolved. Then cook quickly until brittle in cold water. Pour on greased marble, when cools a little, pull like taffy until light. Work into this one cup grated cocoanut, one cup seeded and chopped raisins, one cup almonds, one cup pecans cut in pieces. Make into ball, put in a mold lined with oil paper. Serve on platter, cover with melted chocolate.

NOUGAT.

4 cups granulated sugar.
3 egg whites.
½ cup corn syrup (white).
½ lb. almonds.
1 teaspoon vanilla.
1 teaspoon lemon.

Put sugar, water and sirup on to cook, beat eggs, and when sirup cooks until a soft ball in cold water, begin beating slowly into eggs, little at a time. Beat until thick, add almonds and pile on buttered dish. Any nuts may be used; hickory nuts are good.

HETTIE RAY'S PRALINES.

3 cups light brown or white sugar.
1 cup sweet milk.
3 tablespoons maple syrup.
1 tablespoon butter.
1 tablespoon vanilla.
1 cup nuts—pecans best.
If white sugar is used caramel ½ cup.

Put sugar and milk on to cook and stir constantly. When begins to boil, add maple sirup and cook until soft ball stage, add vanilla and butter, remove from fire. Let stand few minutes. Beat until creamy, add flavoring and nuts. Drop by spoonfuls on oil paper.

CARAMELS.

2 cups brown sugar.
1 cup cream.
3 tablespoons butter.
½ cup chocolate.

Let cook until thick, add butter and chocolate. Remove from fire and beat a long time before pouring out in greased pan.

DATE, GINGER AND NUT CANDY.

Remove stones from dates, chop equal measures of candied ginger, hickory nuts, pecans or almonds. Mix with fondant, enough to hold together. Fill open space of dates. Press together, roll in coarse granulated sugar.

FRENCH FONDANT.

The variety made from fondant is limitless. It is made with white and maple sugar. The white may be colored any shade and any flavor can be made; also any fruit or nuts can be used to give variety and delicious quality to this foundation. The fresh fruits, strawberries, grapes, cherries and also French fruit can be dipped with the melted fondant; marshmallow, nuts, candied orange and cherries are good coated with this candy. We give below the principle that will be best for beginners:

2 cups sugar.
2-3 cup water.
¼ teaspoon cream tartar.

Put sugar and water on fire and stir until begins to boil. Take out spoon and with brush dipped in cold water wash down sides to keep the sugar crystals from forming. Cover and boil five minutes. Put in cream tartar, cook until soft ball stage, by thermometer 238 degrees. When ready, turn out on marble slab dampened with water. Let stand until a dent can be made on surface. Then work the candy back and forth with wooden spatula to a white, smooth, creamy paste; knead with hands all together and put in earthen bowl, cover closely with damp cloth, put in cool place twenty-four hours. The fondant is not perfect when granular. Water can be added and cooked again.

MARSHMALLOWS.

2 cups sugar.
1 cup water.
3 small pinches cream tartar.
2 tablespoons gelatin soaked in 7 tablespoons water.

Put on to cook, when sugar threads beat in gelatin and when hard spread on marble with powdered sugar.

MISS RANDEL'S PENOCHE.

3 cups light brown sugar.
1 cup granulated sugar.
1 cup chopped nuts.
1 cup milk.
2 tablespoons butter.
1 teaspoon vanilla.

Cook sugar and milk until it forms soft ball between the fingers, when tried in cold water. Do not stir after it begins to boil. Remove from fire, add butter, letting it melt on top. When the outside of the saucepan feels cool, begin to beat the candy, adding nuts and flavoring. Beat until creamy and turn into buttered pan. If beaten too long, it will harden before it can be turned into the pan; in this case, a little more milk may be added to dissolve the sugar and made over; when cool, cut in squares.

MARY ELIZABETH'S BUTTER SCOTCH.

6 tablespoons Nectar drip molasses.
5 tablespoons granulated sugar.
2 tablespoons water.
1 tablespoon butter.

Cook until cracks in cold water. Drop in rounds on greased marble or wax paper.

DAISY'S CREAM CANDY.

3 pints sugar.
1 pint boiling water.
1 teaspoon vinegar.
3 teaspoons cream or rich milk.
Pinch salt.

Cook until forms a hard ball in cold water. Turn out on greased marble, flavor with vanilla or cinnamon. Pull until begins to look creamy; cut in pieces with scissors. Make cream icing, and when taken from fire add cocoanut and drop on wax paper.

COCOANUT CREAM CANDY.

1 cocoanut—milk and meat. 1½ lbs. sugar (3 cups).

Put on sugar with milk from cocoanut; after it boils ten minutes add grated cocoanut and cook five minutes. Beat until it is cold, pour out on greased marble and cut in squares.

MARTHA WOOLWINE'S CANDY.

2 cups brown sugar.
2 cups corn syrup.
1 tablespoon vinegar.

Cook until strings, then cool and pull.

PICKLE.

SWEET TOMATO PICKLE.

Take six pounds green tomatoes, slice tomatoes and sprinkle with salt and let stand over night. Squeeze out of brine, soak in fresh water several hours. Then boil tomatoes in strong ginger tea for half hour. Drain out of tea and take one quart good vinegar, three pounds white sugar, one ounce cinnamon sticks, one-half ounce cloves, one-half ounce mace, add two pounds seeded raisins, one and three-fourths pound homemade citron cut in small squares. Boil all together one-half hour, put in quart jars and boil sirup until thick and pour over pickle. Seal tight.—*Mrs. Hollins' Pickle.*

CUCUMBER PICKLE.

Take cucumbers out of brine, soak in cold water until fresh. Change the water often, then scald in weak vinegar, putting into this a light tablespoon of alum to two gallons cucumbers. Let stand in vinegar until cool. To one-half gallon strong vinegar add two cups brown sugar, one ounce allspice, one-half ounce black pepper tied in a bag, a little garlic or onion. Heat well and pour over pickle.

SWEET PICKLE—PEACH.

To nine pounds peeled peaches, three pounds white sugar, one and one-half pints strong apple vinegar, cloves and spice to taste. Cook peaches until can be pierced with straw. Put peaches in jar and cook sirup until thick, pour sirup over peaches and seal.

SWEET PICKLE—PEAR.

7 lbs. peeled pears.	½ oz. cloves.
3 lbs. sugar.	½ oz. stick cinnamon.
1 pint apple vinegar.	1 oz. allspice.

Cook pears until done, then pack in jars and cook sirup thick and cover the pears well. Seal tight.

PICKLED ONIONS.

One gallon small white onions, peel, cover with brine, made one-half pound salt to one gallon boiling water. Pour over onions and let stand twenty-four hours. Drain, cover with boiling water with a teaspoon alum. Stand several hours, drain off water and put onions in jars and cover with boiling vinegar, spiced to taste with whole black pepper, allspice and cinnamon.

HOTCH POTCH PICKLE.

1 large head firm cabbage.
2 dozen cucumbers.
2 dozen green tomatoes.
½ dozen white onions.
4 green peppers.

Chop all ingredients fine, cover with one-half pint salt, stand all night, put in a bag to drain. Cover with weak vinegar, let stand twenty-four hours. Next morning drain off vinegar and to every gallon pickle put one-half pound sugar, one dozen cloves, one ounce white mustard seed, one ounce celery seed. Put all in preserving kettle with strong vinegar and let boil one-half hour.

VIRGINIA MIXED PICKLE.

1 peck green tomatoes.
1 firm head cabbage.
12 white onions.
2 dozen cucumbers.
6 pods green pepper.
1 pint horseradish.

Put on board and chop with large knife. Mix all well together and put in granite or stone bowl. Sprinkle a pint of salt over all, let stand over night, put in bag to drain well. Then pour over weak vinegar. Let stand over night. Then press out all the vinegar. Take two pounds light brown sugar, one gallon strong apple vinegar, one ounce celery seed, two ounces tumeric, two ounces white mustard seed, 25-cent bottle Durkee's mustard dressing. Boil pickle slowly for three-fourths hour, put in jars and cover with the vinegar. Seal tight.

SWEET PICKLE—WATERMELON.

Pare the green and pink from rind, cut in slices or squares. Put six pounds rind into weak alum and salt water. Let stand twenty-four hours, drain and boil in

clear water until tender, then cook in a sirup made of three pounds sugar, one gallon apple vinegar, one ounce cinnamon bark, one-half ounce cloves, three or four pieces mace. Boil until clear and tender, put in jars and cover with sirup. Seal tight.

CHILI SAUCE NO. 1.

½ peck ripe tomatoes.
4 onions.
3 pods green pepper.
4 cups vinegar.
4 tablespoons brown sugar.
3 tablespoons salt.
1 teaspoon cinnamon.
1 teaspoon allspice.
1 teaspoon nutmeg.
1 teaspoon cloves.

Put spices in bag. Run tomatoes, onions and peppers through chopper. Boil all together until thick. Put in jar and seal tight.

CHILI SAUCE NO. 2.

½ peck tomatoes.
2 red peppers.
1 tablespoon nutmeg.
3 cups vinegar.
2 tablespoons salt.
½ tablespoon cloves.
4 tablespoons sugar.
4 large onions.
1 tablespoon allspice.

Peel and chop fine tomatoes with onions. Add spices in bag. Boil all together until thick.

TOMATO CATSUP.

1 quart tomatoes.
1 tablespoon salt.
1 tablespoon pepper.
1 tablespoon allspice.
1 tablespoon cloves.
1 tablespoon mustard.
1 quart vinegar.

Let simmer two or three hours; seal in bottles or jars.

GOOD CUCUMBER PICKLE.

Buy loose cucumber pickle, slice, put layer of cucumber in jar, thick layer of brown sugar, a few pieces of onion sliced thin, another layer of cucumbers, sugar and onion until jar is filled. Pour over this vinegar enough to cover, white mustard and celery seed add to flavor. Let stand until well seasoned.

DELICIOUS MIXED PICKLE.

1 quart green tomatoes.
1 quart red tomatoes.
2 bunches celery.
2 red sweet peppers.
2 large onions.
1 small head of cabbage.
2 ripe cucumbers.

Chop all together and add one-half cup salt, let stand until morning and then add two pints vinegar, two pounds brown sugar, one teaspoon mustard and one teaspoon black pepper. Cook until done and seal.

PRESERVES.

In making preserves and jellies use the best granulated sugar. Select the best fresh fruit, not over ripe. There are several ways of making preserves and all are satisfactory, but the easiest and quickest way is to cook fruit and sugar together, cooking always a small quantity at one time. Put in glass jars, cover with melted paraffine and seal tight.

In making jelly of oranges and apples you can add stoned dates or raisins while jelly is cooling.

BLACKBERRY JAM.

Wash and cap berries, run through meat grinder, put on to cook with equal proportion of fruit and sugar. Cook rapidly from thirty-five to forty minutes. Put in jars and seal. Raspberry and strawberry jam are made in the same way.

BRANDIED PEACHES.

Pare clingstone peaches, one-half pound sugar to one pound fruit. Place in alternate layers in stone jar. Cover well with good brandy and fasten top securely.

STRAWBERRY PRESERVES NO. 1.

Cap fresh ripe strawberries. To each pound of fruit allow one pound sugar. Cook berries until they are tender. Put in jars and seal.

STRAWBERRY PRESERVES NO. 2.

To three pounds of berries add three pounds sugar. Set on very low gas flame or back of range until sugar melts. Then boil very rapidly for fifteen minutes, take from fire, let cool and put in jars. Cover with melted paraffine and seal.

All small fruit and berries can be made the same way.

PEACH PRESERVES.

Pare and cut in half, use pound for pound of sugar and fruit. Cook until peaches are tender. A few stones dropped in peaches while boiling adds to flavor of peaches. Pears and apples can be made the same way.

GRAPE MARMALADE.

Wash and pick grapes from stem. Put on to cook with enough water to nearly cover. When tender run through a colander. Use equal proportions of pulp and sugar. Season with spices if liked, cook until thick. Put in jars and seal.

WATERMELON OR CITRON PRESERVES.

10 lbs. melon rind.
10 lbs. sugar.
1 cup. cinnamon bark.
¼ lb. ginger root.
½ oz. alum.
½ cup salt.
7 quarts water.

Peel melon rind, cutting off green and pink, cut in any shape desired. Put into one gallon water, adding salt and alum, and let stand until brittle. Drain and put in vessel. Put on with enough water to cover, add ginger, cook until tender. Make sirup of sugar water and cinnamon. Drain the rind and add to the sirup with ginger. Cook until sirup is thick, from thirty minutes to one hour. Put in jars, let cool, cover with paraffin and seal.

JELLIES.

To make jelly from any kind of berries or fruit put fruit on to cook with water enough to nearly cover. When tender enough to mash well, put in cheese cloth or flannel bag and strain. Dip bag in hot water before straining. To every cup of juice use same amount of sugar. Put juice on stove; heat sugar; when juice boils about twenty minutes add sugar. When this boils again skim and try some in saucer. If cooked in smaller quantities it jellies quicker and is a better color. Put jelly in glasses, cover with melted paraffine or paper dipped in whiskey or alcohol.

CANNING.

Always select perfect fresh fruit and vegetables for this purpose. To keep the color and flavor of the fruit is especially necessary. Always use utensils that will not discolor the fruit. Also wooden spoon for stirring or handling fruit when in hot water or sirup.

All canned fruits should be put up boiling hot in jars, wrapped in paper. Put in a cool, dark place. It is well to have your jars filled with hot water, rubbers in place, tops in perfect condition, sealing wax and all other necessary things ready for work.

HOW TO CAN TOMATOES IN GLASS.

Select fresh, ripe, firm tomatoes. Grade for ripeness, size and quality.

Blanch—Place tomatoes in wire basket or cheese cloth bag, dip them into boiling water for one minute or until skin breaks.

Cold Dip—Plunge them into cold water as soon as they are taken from the hot water. The cold dip makes them easier to handle, separates the skin from the pulp and coagulates the coloring matter so it stays near the surface, giving them a rich red color. Cut out the core before removing the skin, as there is less danger of breaking the skin.

Sterilize jars, tops and rubbers. Pack tomatoes whole. In quart jars add two level teaspoons of two-thirds sugar

and one-third salt. Strain soft tomatoes, add one cup of juice. Place on rubbers; see that they fit up close. If using Mason jars, place top screw on lightly, that the air may escape when heated. If using Economy jars, put the cover in place and place the clamp on. If E. Z. Seal jars, put the cover in place and leave up the spring clamp.

Processing—If you have no canning outfit place a false bottom in a lard stand or deep kettle. This may be made of poultry netting or laths, fill canner with cold water place in jars, do not let water come above the neck of jars, bring to boiling point or 212 degrees, then boil hard for thirty minutes. A wire basket or bucket that will fit in boiler will add much to the convenience, large holes should be cut in the bucket, the jars can be lifted out more easily. Throw a bath towel over jars when lifting them from boiling water. Screw top on tight at once, press down clamp of E. Z. Seal. Place away in a cool, dark place. Do not place them close together or in a warm room, as they will hold the heat and continue cooking. A steam cooker may be used instead of hot water; both if preferred.—*Virginia P. Moore, State Agent in charge of Girls' Canning Club, from U. S. Department of Agriculture.*

TO CAN CORN.

One cup water, eight cups corn, one teaspoon salt, two teaspoons sugar to every quart corn. Mix thoroughly salt, sugar, water and corn. Place tops on loosely. Do not screw tight. Steam as tomatoes, allowing four hours in all. Steam three hours and then screw on top firmly and let steam an hour longer, adding more hot water if necessary.

Always can corn very soon after it is pulled; within an hour is advisable. Select the firm, full grains before they begin to harden, as this is the period of greatest sugar contained. Husk and brush silks off with a stiff brush. Cut grains with sharp knife, scrape lightly, put in jar until full.

Corn, peas and lima beans are very hard to keep. For this reason it is better to cook an hour each day for four successive days. Loosen tops before each cooking. After each steaming screw top tight again.

STRING BEANS.

String beans and soak in cold salt water in proportion of one teaspoon salt to one quart water. Let stand fifteen minutes, restringing if necessary. Beans may be broken or kept whole. Then tie in cheese cloth bag, scald in boiling water for five minutes, plunge into cold water so as to handle. Pack jars tight, fill with clear cold water, put on rubbers, seal well and cook as tomatoes for fifty-five minutes.

Lima beans, peas, succotash and okra can be canned by the same process.

PEARS, PEACHES AND APPLES.

Cut firm peaches in half, also pears and apples. Make a sirup, fill jars and steam as tomatoes, using one pound sugar and one pint water; make sirup and pour over fruit while warm. Steam fifteen minutes.

For all small berries and fruit use same process. They require less time in steaming.

TUTTI FRUTTI.

One pint French brandy put in two-gallon stone jar. Use any small fruit, such as strawberries, cherries, raspberries, pineapple and oranges cut in small pieces. To every pound of fruit use one pound sugar. Stir this into brandy, add fruit as it comes in season. You can add any leftover fruit, always using equal measures of sugar and fruit.

This keeps beautifully and makes a delightful dessert. May be used for first course where fruit is used, or over any fresh fruit.

LEFTOVERS.

Many dainty dishes can be prepared with cold meats, vegetables and other things if we would only make a study of these little things. It is astonishing also how much we save in making all of the good things we have serve a double purpose. If we have steak, the bones and trimmings make delicious soup. Put on with water, the stock can be made, and if we do not need it today, it may help out to-

morrow. If the steak should be tough and a portion left over, grind, add a little grated onion, lemon juice, put in pan, run into oven and season with a little butter.

Stale bread crumbs are suitable for bread puddings, dressings and fillings for scalloped dishes, omelets, griddle cakes, etc. Dried crumbs are prepared from crusts and small pieces of hard bread dried in a cool oven until a light brown. Roll thin on a pastry board or put through a meat grinder. Sift crumbs. Use them to cover articles of food cooked in deep fat. Keep dried crumbs in jars, tie pieces of muslin over jars and keep in a dry place. Whole slices of stale bread may be used for toast.

When fried or stewed corn is left from a meal, mix with a little flour, sweet milk and egg. Drop in a little hot butter and fry brown on each side. Good for breakfast with crisp bacon.

When pieces of broiled or fried bacon are left it can be ground or mashed and folded in an omelet, or put on toast with sauce.

When yolks are left it is nice to saute in butter, turning over several times until well done. Sprinkle with salt and pepper. Serve hot on small rounds of buttered toast. Be careful to keep them in shape.

Another nice way to use yolks when left from dishes requiring only whites. Have water on stove boiling, drop in yolks either in shell or just as they are. After cooking, thoroughly drain, run through ricer and bake with white sauce in oven, using one cup for eight or ten yolks.

Potatoes can always be utilized, and they make pretty, wholesome dishes, combined with cheese, onion and thick white sauce, also eggs.

MACARONI ITALIAN.

Leftover macaroni and cheese can be made Italian by pouring over it strained tomato juice, a little onion, salt and cayenne. Stew until well blended.

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